



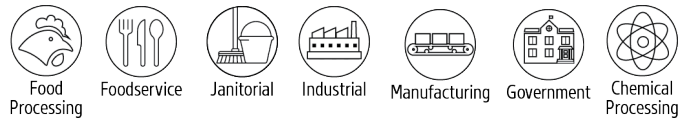
13 mil Blue Latex Canners Gloves



Features and Benefits

- Traditional “Canners” glove for poultry and seafood handling, food processing, and general cleaning
- Flexible, form-fitting latex for excellent dexterity
- Protects against animal fats, chemicals, and liquids
- Unlined to reduce potential product contamination
- Blue aids in contamination control
- Honeycomb texturing provides non-slip grip
- Straight cuff provides countoured forearm fit

Usage



Specifications

- FFDC A compliant, 21 CFR Parts 170-199
- Harmonization Code: 4015.19.1150
- Country of Origin: Sri Lanka

Performance Standards

Chemical Hazard Protection
EN ISO 374-1:2016/TYPE A



Microorganisms Risk Protection
EN ISO 374-5:2016



Bacteria, Fungi & Virus

Ordering Information

ITEM NO.	SIZE	MATERIAL	MIL THICKNESS	COLOR	GRIP	LINING	CUFF LENGTH & TYPE
C2356BTS	SM	Latex	13 mil +/- 0.5 mil	Blue	Honeycomb	Unlined	12” Straight +/- 0.5”
C2356BTM	MD						
C2356BTL	LG						
C2356BTXL	XL						
C2356BTXXL	XXL						

ITEM NO.	QUANTITY	CASE DIMENSIONS	TI/HI	CASE WEIGHT (Lbs)	CASE BARCODE
C2356BTS	12 Pair / Polybag 144 Pair / Case	14.2 x 11.4 x 11.4”	12/5	17.6	008-10073-73366-4
C2356BTM				18.3	008-10073-73369-5
C2356BTL				19.4	008-10073-73372-5
C2356BTXL				20.3	008-10073-73375-6
C2356BTXXL				21.6	008-10073-73378-7

Vanguard Safety

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