

The Eagle Protect FINGERPRINT GLOVE ANALYSIS



The production and manufacturing of food contact gloves is largely unregulated, with limited and infrequent glove polymer migration testing. Eagle Protects multi-layered Fingerprint testing of raw materials assures Eagle gloves adhere to the highest level of food safe performance, and consistency of manufacturing processes (considered best practices) - guaranteed.

PREVENTATIVE MEASURES MONITORING

The risk of intentional or accidental physical, chemical or microbiological glove contamination is mitigated by Eagle Protects Fingerprint analysis. The following targeted third-party testing verifies Eagle gloves' enhanced food safety.



SAFE INGREDIENTS

The chemical signature of glove raw material "ingredients" are tested to ensure consistency of manufacturing and that they do not contain potentially toxic chemicals which could impact food safety and glove user health.

▶ TEST: Gas Chromatography Mass Spectrometry (GC/MS)

Ultimately, these solvent extraction and toxic chemical tests provide an analysis of the glove raw material "ingredients", and future test comparisons will ensure consistency of glove polymer composition and quality.



CROSS-CONTAMINATION POTENTIAL

Specific glove types can affect the risk of pathogen cross-contamination in ready-to-eat foods.

▶ TEST: Physical Chemistry

The surface tension of liquids (or semi-solids) were studied relevant to the tested surface free energy of Eagle glove surfaces. This work identifies cross-contamination pick-up and transfer potential for glove surfaces with respect to both spoilage and pathogenic species in various food and human soils.



CLEANLINESS

Bioburden on both the inside (skin contact) and outside (food contact) of gloves are tested to ensure against fungal and microbial contaminants that could pose a threat to the food handled or the glove wearer.

▶ TEST: Microbial Analysis

These tests provide a specific profile in respect to how our gloves are manufactured, to ensure against contamination, whether accidental, human, process related or intentional.



STRUCTURAL INTEGRITY

Glove type, quality and acceptable quality level (AQL) can affect the microbial contamination of food, and the possibility of glove particle contaminants in food.

▶ TESTS: AQL, Strength & Elongation, Puncture Resistance

Structural integrity tests verify Eagle gloves exceed medical grade AQL requirements, ensuring against contamination through pinhole defects. Quality raw material ingredients ensure higher strength and resistance to puncture.



DERMAL COMPATIBILITY

The gloves are tested for chemical and toxic exposure, to ensure against skin irritation and occupational skin diseases of the wearer.

▶ TEST: In Vitro Cytotoxicity Analysis

The analysis detects toxicity from a wide variety of chemicals that would result in dermal cell or systemic toxicity, indicating the biocompatibility of glove surfaces.

Our sensitive dual cell assay system detects chemicals or conditions consisting, but is not limited to: pesticides, microbial contaminants, endotoxins, glycols, detergents/soaps, oils, other than optimal pH, phthalate plasticizers, bisphenol A (BPA), heavy metals and formaldehyde.

Verified
FOOD SAFE
Gloves
Eagle

Eagle

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