

# Jersette 308



## DESCRIPTION AND GENERAL PROPERTIES

- **Material** Natural latex
- **Length (cm)** 30-33
- **Thickness (mm)** 1.15
- **Wrist** Scalloped cuff
- **Colour/Color** Blue
- **Interior finish** Textile support
- **Exterior finish** Smooth
- **Size / EAN** 6 7 8 9 10
- **Packaging** 1 pair/bag - 5 pairs/bag - 50 pairs/carton
- **Complementary information** Guaranteed without silicone



## PERFORMANCE RESULTS

Certification category 2



X1XXXX



3121



Suitable for food use according to the European Directive CEE 1935/2004. The glove JERSETTE 308 is suitable for the processing of vegetables, meats and all other oily foods affected by a reduction factor 3, 4 or 5. Due to its cotton lining, it is perfectly suited for areas of preparation and heat treatment for the processing of fruits and vegetables.

Although included in the list of authorised ingredients for food contact, natural latex is not recommended for people sensitive to the proteins in natural latex. Also, when usage permits, a nitrile alternative, which would give an identical level of protection, would be recommended.

### Legends



**MECHANICAL HAZARDS EN 388**

PERFORMANCE LEVELS

0-4 0-5 0-4 0-4  
 └─ Abrasion resistance  
 └─ Blade cut resistance  
 └─ Tear resistance  
 └─ Puncture resistance



**LOW CHEMICAL PROTECTION EN 374**



**MICRO-ORGANISMS EN 374**



**RADIOACTIVE CONTAMINATION EN 421**



**HEAT AND FIRE EN 407**

PERFORMANCE LEVELS

0-4 0-4 0-4 0-4 0-4 0-4  
 └─ Burning behaviour  
 └─ Contact heat resistance  
 └─ Convective heat resistance  
 └─ Radiant heat resistant  
 └─ Resistance to small drops of molten metal  
 └─ Resistance to large quantities of molten metal



**SPECIFIC CHEMICAL PROTECTION EN 374**

Letter Code	Chemical product
A	Methanol
B	Acetone
C	Acetonitrile
D	Dichloromethane
E	Carbon Disulfide
F	Toluene
G	Diethylamine
H	Tetrahydrofurane
I	Ethyl acetate
J	n-Heptane
K	Sodium hydroxide 40%
L	Sulphuric acid 96%



**COLD HAZARDS EN 511**

PERFORMANCE LEVELS

0-4 0-4 0 or 1  
 └─ Convective cold resistance  
 └─ Contact cold resistance  
 └─ Water permeability

For more details: [www.mapa-pro.com](http://www.mapa-pro.com)

## SPECIFIC ADVANTAGES

- Freedom of movement, due to the anatomical shape and excellent comfort from the seamless textile support
- Waterproof for all uses in wet conditions.
- Good tear-resistance

## MAIN FIELDS OF USE

### Food industry

- Preparation and packaging
- Oyster farming
- Handling fruits and vegetables
- Handling frozen products

## INSTRUCTIONS FOR USE

### Instructions for use

- It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at the workplace may differ from the «CE»-type tests.
- It is not recommended for persons sensitized to natural latex, dithiocarbamates and thiazoles to use these gloves.
- Put the gloves on dry, clean hands.
- Do not use the gloves in contact with a chemical for a duration in excess of the measured breakthrough time. Refer to the website [www.mapa-pro.com](http://www.mapa-pro.com) or contact the Technical Customer Service - MAPA PROFESSIONNEL ([stc.mapaspontex@mapaspontex.fr](mailto:stc.mapaspontex@mapaspontex.fr)) in order to know this breakthrough time. Use 2 pairs alternatively when in long duration contact with a solvent.
- Turn the cuff end down in order to prevent a hazardous chemical from dripping onto the arm.
- Inspect the gloves for cracks or snags before reusing them.

### Storage conditions

Store the gloves in their original packaging protected from direct sunlight, far from heat sources or electric equipment.

### Laundering conditions

Before taking off the gloves, clean them as appropriate :

- in use with a solvent (alcohol, etc...) : rub over with a dry cloth
- in use with detergents, acids or alkalies : thoroughly rinse the gloves under running water, and rub over with a dry cloth

Caution : inappropriate usage of the gloves or submitting them to a cleaning or laundering process which is not specifically recommended, can alter their performance levels.

### Drying conditions

Ensure the inside of the gloves is dry before putting them on again.

### Food contact US

FDA 21CFR 177.2600

## LEGISLATION

This product is not classified hazardous according to the regulation (EC) n°1272/2008 of the European Parliament and of the Council. This product does not contain more than 0.1 % of substance of very high concern (SVHC) or any substance included in the annex XVII of the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).

- CE-Type Examination Certificate

0075/014/162/04/10/0132

- Issued by the notified body nr

0075

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