

CUTFOOD

FOOD RANGE

FOOD CUT PROTECTION

- Carcass handling
- Boning and cutting up poultry



ISO 13997	A	B	C	D	E	F
Cutting load in Newton	≥ 2	≥ 5	≥ 10	≥ 15	≥ 22	≥ 30

N°AET : 0075/077/162/12/24/2898 (CTC)

STANDARDS (DETAILS SEE WEBSITE)
www.rostaing.com/normes-secureite

SIZES



COMPOSITION

Mesh High-tenacity polyethylene, mineral fibre, polyester, stainless steel, polypropylene
 10-gauge
 Total length 28 cm

MAINTENANCE 70 °C



PACKAGING

Bag of 5 units / Box of 30 bags (150 gloves)

REVO52025



« Post-wash certification guarantees that EN388 levels are identical before and after 50 washes »



Protection for optimal cuts
 Technological mesh

45,3 N



Ambidextrous



Excellent comfort and dexterity
 Ergonomic knitting



Extended wrist protection

Total length 28 cm

The gloves are **industrially washed** and therefore **ready for direct contact with food.**