

REFLEXX S.p.A. Unipersonale CERTIFIED FOOD CONTACT rev 00\_ 04/09/2024

Product: reflexx N100 art. N100/ M – art. N100/ L– art. N100/ XL– art. N100/ XXL

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Pag.: 1/1

## CERTIFIED FOOD CONTACT NITRILE GLOVES REFLEXX N100

The product:

reflexx N100 nitrile gloves powder free art N100/M- art. N100/L- art. N100/XL- art. N100/XXL

is certified in accordance with the relevant legislation: the DPR 777/82 and Decree no. 34 of 21/03/1973 and subsequent updates and changes, Directives 82/711/EEC, 85/572/EEC, 93/8/EEC, 97/48/EC, 97/48/EC, Regulation (EC) N. 1935/2004, Regulation (EC) N. 2023/2006, Regulation (EU) N. 10/2011 and subsequent updates and changes, in agreement with the reference standard UNI EN 1186 1-15:2003.

Based on the tests carried out\*, the glove Reflexx N100 is suitable for contact with aqueous, alcoholic, dairy foods, oily or fatty and dried foods for which it is provided the use of simulants A, C, D1 and D2 for 30 minutes at 40°C.

The product <u>is not suitable</u> for contact with acid food (pH <4.5), for which is expected the use of simulant B for 30 minutes at 40°C.

	Food simulants according to EU Regulation 10/2011
simulant A	ethanol 10% (v/v)
simulant B	acetic acid 3% (p/v)
simulant C	ethanol 20% (v/v)
simulant D1	ethanol 50% (v/v)
simulant D2	vegetable oil (olive oil rectified)
simulant E	poly oxide of 2,6-diphenyl-p-phenylene(MPPO)

## \*DETERMINATIONS PERFORMED:

- Determination of overall migration on the sample itself, in liquid simulants (acetic acid 3%, ethanol 50%, rectified olive oil);
- Determination of migration of colorants (minimum transmittance) in the liquid transfer in liquid simulants (acetic acid 3%, ethanol 50%, rectified olive oil);
- Determination of migration of dithiocarbamates, thiurams and xantogenati in liquid transfer, in liquid simulants (acetic acid 3%, ethanol 50%, rectified olive oil);
- Determination of the specific migration of acrylonitrile in the liquid transfer, in water;

