



Protection & performance
well in hand!®



FOOD APPROVED GLOVE WITH CUT PROTECTION

SX6FA

SIZES : 7 ○ 8 ○ 9 ○ 10 ○ 11 ○

PACK OF 12 PAIRS




FOOD STANDARD

For consumer health protection, this product meets the specific requirements imposed by the authorities allowing it to be in contact with food.



CUT RESISTANCE LEVEL A6
HIGH Protection



EN 388 STANDARD - Mechanical risks 
3/4 : Abrasion resistance (*Very good*)
X : Old standard : See letter **F** below
4/4 : Tear resistance (*Superior*)
X : Puncture resistance (*not tested*)
F : Cut resistance ISO 13997 (*High*)

DESCRIPTION :

13 gages HPPE, Fiberglass and Steel knit.
No coating. Elastic wrist.

APPLICATIONS :

Food processing plants, Sheet metal work
assembly, Agriculture, Glass handling ...

**Flexibility - Ultimate Dexterity - Comfort
Touch Screen - Food Approved - Cut
protection**



Attached : FOOD Approval Test



BCL GLOVE LTD

21 Parc-Industriel, Saint-Pacôme, (Québec) Canada, G0L 3X0
T 418 852-2098 F 418 852-3330

INFO@AKKA.CA

WWW.AKKA.CA



TEST REPORT

Report No. : MAN:HL:1148007112

DATE : 14th December, 2020

BCL GLOVE LTD
21 Industrial Park
Saint-Pacome, Quebec, G0L 3X0
1-800-745-2552

THE FOLLOWING SAMPLE(S) WAS/WERE SUBMITTED AND IDENTIFIED BY/ON BEHALF OF THE CUSTOMER AS :

SAMPLE DESCRIPTION BLUE KNIT GLOVE WITH NO DIP
COLOUR ROYAL BLUE
STYLE NO. SR26
SKU NO /ITEM NO. SR26
COUNTRY OF ORIGIN CHINA
SAMPLE RECD ON 02/12/2020
TEST PERFORMING DATE 08/12/2020 TO 14/12/2020

SUMMARY OF TEST RESULTS:

TEST REQUESTED	CONCLUSION
US FDA 21 CFR 177.1630 (POLY-ETHYLENE PHTHALATES) (FOR REPEATED USE)- DETERMINATION OF TOTAL EXTRACTIVES	PASS

TEST(S) RESULT & METHOD: PLEASE REFER TO NEXT PAGE(S)

Per Pro SGS India Pvt. Ltd.

SANDIP BHUSHAN (Technical Manager)
Authorized Signatory

TEST REPORT

Report No. : MAN:HL:1148007112

DATE : 14th December, 2020

TEST RESULT:

US FDA 21 CFR 177.1630 (Poly-Ethylene Phthalates) (For repeated use)- Determination of Total Extractives:

Method: With ref. to US FDA 21 CFR 177.1630

1. For Containing foods, ≤ 50% by volume alcohol (21 CFR 177.1630(g))

Extractants	Test Condition	Results (mg/inch ²)	Reporting Limit (mg/inch ²)	Requirement (mg/inch ²)
Distilled water	120°F for 24 hours	Not Detected	0.2	0.5
8% Ethanol	120°F for 24 hours	Not Detected	0.2	0.5
n-Heptane	120°F for 24 hours	Not Detected	0.2	0.5
Conclusion	--	Pass	--	--

2. For containing foods during oven baking > 250°F (21 CFR 177.1630(h))

Extractants	Test Condition	Results (mg/inch ²)	Reporting Limit (mg/inch ²)	Requirement (mg/inch ²)
Distilled water	250°F for 2 hours	ND	0.02	0.02
n-Heptane	150°F for 2 hours	ND	0.02	0.02
Conclusion	--	Pass	--	--

3. For PET fabric (21 CFR 177.1630(i))

Extractants	Test Condition	Results (mg/inch ²)	Reporting Limit (mg/inch ²)	Requirement (mg/inch ²)
Distilled water	212°F for 2 hours	ND	0.1	0.2
50% Ethanol	120°F for 24 hours	ND	0.1	0.2
n-Heptane	150°F for 2 hours	ND	0.1	0.2
Conclusion	--	Pass	--	--

Tested Item: Blue Knit Glove With No Dip

Note:

1. mg/inch²=milligram per inch square
2. Testing has been subcontracted to SGS approved lab.
3. Testing has been performed as per client's request.



***** END OF REPORT*****