

Food Compatibility - Disposable Gloves

= Suitable
 = Suitable if pH >4.5
 = Suitable if no fatty contact
 = Not suitable

Type of food		Required simulants	Nitrile										Latex		Vinyl			PE		Other
			FHD50 (A,B,D1,D2)	FN100 (A,B,D2)	FNG100 (A,B,D1,D2)	GD19 (B,C,D2)	GD21 (A,B,C,D1,D2)	GN90 (B,C,D2)	GL895 (A,B,D2)	GL897 (A,B,C,D1,D2)	GN830 (A,B,C,D1,D2)	MFNP100 (A,B,C,D1,D2)	GD05 (A,C,D1,D2)	GD45 (A,C,D1,D2)	GD09 (A,B)	GD47 (B,C)	GN65 (A,B)	GD52 (A,B,D2)	GD55 (A,B,D2)	FUS50 (A,B,D2)
Beverages	Clear beverages: non-alcoholic, or alcoholic with ≤6% alcohol content	B°, C																		
	Cloudy beverages: non-alcoholic, or alcoholic with ≤6% alcohol content	B°, D1																		
	Alcoholic beverages with 6 - 20% alcohol content	C																		
	Alcoholic beverages with >20% alcohol content and all cream liqueurs	D1																		
	Miscellaneous: undenatured ethyl alcohol	B°, 95% ethanol																		
Bread, cereals, pastries, cakes, etc.	Starches, cereals, flour, meal, dry pasta and similar products, fresh pasta	E																		
	Bread, pastry, biscuits, cakes, and similar products: dry or fresh; with fats or oils on the surface	D2(3)																		
	Bread, pastry, biscuits, cakes, and similar products: dry or fresh; without fats or oils on the surface	E																		
Chocolate, sugar, and confectionery products	Chocolate, chocolate-coated products, and chocolate substitutes	D2(3)																		
	Confectionery products in solid or paste form, with fatty substances on the surface	D2(3)																		
	Confectionery products in solid form, without fatty substances on the surface	E																		
	Confectionery products in moist form, without fatty substances on the surface	C																		
	Sugar and sugar products in solid form: crystalline or powdered	E																		
Fruits and vegetables	Molasses, sugar syrups, honey	A																		
	Fruit and vegetables, unpeeled and uncut	E(10)																		
	Fruit and vegetables, peeled and/or cut	A, B°																		
	Processed fruit and vegetables, dried or dehydrated	E																		
	Processed fruit and vegetables in purée form	B°, C																		
	Preserved fruit, in an oily medium	D2																		
	Preserved vegetables, in an oily medium	A, D2																		
	Preserved fruit and vegetables, in an alcoholic medium	D1																		
	Nuts: shelled and roasted, or shelled and dried, flaked, or powdered	E																		
	Nuts: paste or cream form	D2																		
Fats and oils	Animal and vegetable fats and oils, natural or treated (cocoa butter, lard, olive oil, etc.)	D2																		
	Margarine, butter, and other fats and oils made from water emulsions in oil	D2(2)																		
Animal products (meat, seafood, eggs, etc.)	Fish: fresh, chilled, processed, smoked or salted, including fish eggs	A, D2(3)**																		
	Fish, crustaceans, and molluscs: preserved in an oily medium	A, D2																		
	Fish, crustaceans, and molluscs: preserved in an aqueous medium	B°, C																		
	Crustaceans and molluscs: fresh with in the shell	None required																		
	Meat and processed meat products: fresh, chilled, salted, or smoked	A, D2(4)**																		
	Marinated meat: in an oily medium	A, D2																		
	Preserved meat: in a fatty or oily medium	A, D2(3)																		
Dairy products	Preserved meat: in an aqueous medium	B°, D1																		
	Whole eggs, egg yolk, or egg white: powdered, dried, or frozen	E																		
	Egg yolk or egg white: liquid or cooked	D1																		
	Whole, skimmed, or partly dried milk	D1																		
	Milk powder, including infant formula	E																		
	Cream, sour cream, and fermented milk (yoghurt, buttermilk, etc.)	B°, D1																		
	Cheese: whole, with inedible rind	E																		
Miscellaneous - condiments and sauces	Cheese: without rind or with edible rind	D2(3)**																		
	Cheese: processed and soft cheeses	B°, D1																		
	Preserved cheese: in an oily medium	A, D2																		
	Preserved cheese: in an aqueous medium	B°, D1																		
	Sauces: with aqueous character	B°, C																		
	Sauces: with fatty character (e.g., mayonnaise, salad creams)	A, B°, D2																		
	Mustard	A, B°, D2(3)**																		
Miscellaneous - mixed foods	Vinegar	B																		
	Sandwiches, toasted bread, pizza: with fatty topping/fillings	A, D2(5)																		
	Sandwiches, toasted bread, pizza: without fatty toppings/fillings	E																		
	Soups, sauces, broths: powdered or dried with fatty characters	D2(5)																		
	Soups, sauces, broths: powdered or dried without fatty characters	E																		
	Soups, sauces, broths: in any other form with fatty characters	A, B°, D2(3)																		
	Soups, sauces, broths: in any other form without fatty characters	B°, C																		
Miscellaneous - others	Fried or roasted foods of vegetable origin (fried potatoes, fritters)	A, D2(5)																		
	Fried or roasted foods of animal origin	A, D2(4)																		
	Dried foods: with fatty substances on the surface	D2(5)																		
	Dried foods: without fatty substances on the surface	E																		
	Herbs and spices	E																		
	Spices and seasoning in an oily medium (e.g., pesto, curry paste)	D2																		
	Coffee and coffee substitutes: granulated or powdered	E																		
	Cocoa powder	E																		
	Cocoa paste	D2(3)																		
	Concentrated extracts with ≥6% alcohol content	B°, D1																		
Ice-creams	E																			

A, B, D2 for 'all food types', with the below substitutions: 50% ethanol (D1) covers 20% ethanol (C), which covers 10% ethanol (A), which covers poly(2,6-diphenyl-p-phenylene oxide) (E)
 * = not needed if pH > 4.5 ** = D2 not needed if no 'fatty contact' (X) = applicable reduction factor