

## Right Glove. Right Application. Right Protection.

There are a lot of quality Level 5\* cut resistant gloves to choose from today.

However, selecting a cut resistant glove solely on its cut resistance can result in unintended consequences. When it comes to cut-resistance ratings on personal protective equipment (PPE), all Level 5s are not created equal. Unlike Industrial/Manufacturing processes where cut protection is the only goal and PPE is not shared with other workers, Foodservice Operators must also be concerned with comfort, touch sensitivity, dexterity, proper fit, and sanitation in an environment where PPE is community property.

\*Cut resistance is measured on a scale of 0-5 following testing standards established by CE, ISO and ANSI

### INVESTMENT

No single glove can provide appropriate protection for every application. Selecting hand protection that provides specialized protection means assessing the risks for each task and taking into consideration all elements that impact efficacy and wearer compliance (e.g., proper fit, comfort, true cut protection). The cost of investing in effective hand protection will be quickly paid back in increased productivity, longer glove life, and most importantly, a reduction in hand-related injuries. On the other hand, the consequences of using ineffective hand protection can result in injured employees, poor morale, lost time wages, and considerable costs to the employer.

### PROPER FIT

If gloves do not fit properly, it can often delay work or result in hand injuries. We designed our KutGlove™ Cut Resistant Glove with the foodservice wearer in mind. We offer multiple sizes to suit various hand sizes and promote compliance. To learn your correct size, check out our [Sizing Guide](#). Additionally, our cadet-style finger length design ensures maximum finger tip touch sensitivity and dexterity. Research has repeatedly shown that given properly sized and comfortable cut resistant gloves, wearers will actually use the protective product. As with most protective apparel, if something does not fit well or is uncomfortable, chances are it will not be worn. A “one size fits all” approach rarely gets desired results.

### COMFORT

At Tucker Safety Products, we use advanced technology to provide the highest levels of cut protection while also providing the thinnest and most comfortable (best “HAND”) glove available today. Our cut resistant gloves do not use steel threads that can oxidize, break-off and fall into food, or poke wearers.

Instead, we use Spectra® fibers and Dyneema® fibers, allowing us to provide the same level of protection and unparalleled comfort in a glove appropriate for handling food.

### SANITATION

Recently, a Tucker Safety Products client conducted internal tests to measure cleanliness and sanitation levels after being washed. When washed and sanitized according to our recommended instructions, our product exceeded their requirements. The other Level 5 industrial glove they previously used did not produce the same results. The difference is because our glove is specifically designed for foodservice operations. It is constructed of non-absorbent materials treated with an anti-microbial agent that will never wash or wear out of the glove. The Industrial glove was constructed with absorbent materials that cannot be easily cleaned or sanitized.

### COMPLETE SYSTEM

Our KutGlove™ Cut Resistant Gloves are available in six different colors (white not shown) that can be used as a complete operating system and visual aid to quickly identify sizing, application, etc. Wearer compliance can be increased by adding our [Safety Station](#). It is uniquely designed for storing our gloves and serves as home base. Wearers always know where to locate their required PPE and it is also easier for managers to verify if gloves are being worn.

