

Glove Properties/Materials	Natural Rubber	Nitrile	Vinyl
Puncture & Tear Resistance	Good puncture and tear resistance, unique ability to reseal tiny punctures	Very good abrasion resistance	Poor, puncture and tear easily during use
Barrier Properties	Superior barrier protection	Good barrier protection	Poor barrier protection
Comfort & Fit	Excellent, reduce hand fatigue	Conform closely to hand configuration	Loose cuff, limited fit (baggy)
Flexibility	High stretch and elasticity	Good	Poor
Tactile Sensitivity	Very good	Good	Poor
Grip	Very good	Good	Poor
Chemical Resistance	Good protection against polar-based liquids and chemicals	Good protection against oil-based products and most solvents	Limited protection against solvents

**Making Food Delicious
Is An Art.
Keeping Food Safe
Is A Science.**



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Malaysian Manufacturers
via **Marketplace**

The Best Choice For Handling Food

What are Food Handling Gloves?

Contain materials that are generally considered safe for use with food and food packaging. Many types of gloves fit this description, including gloves made from natural rubber and nitrile.

Why Use Gloves?

Wearing gloves can reduce the risk of contaminating food. When worn correctly, the gloves can be effective barrier between potentially dangerous pathogens on worker's hands and the food they touch during preparation or handling.

Natural Rubber Gloves

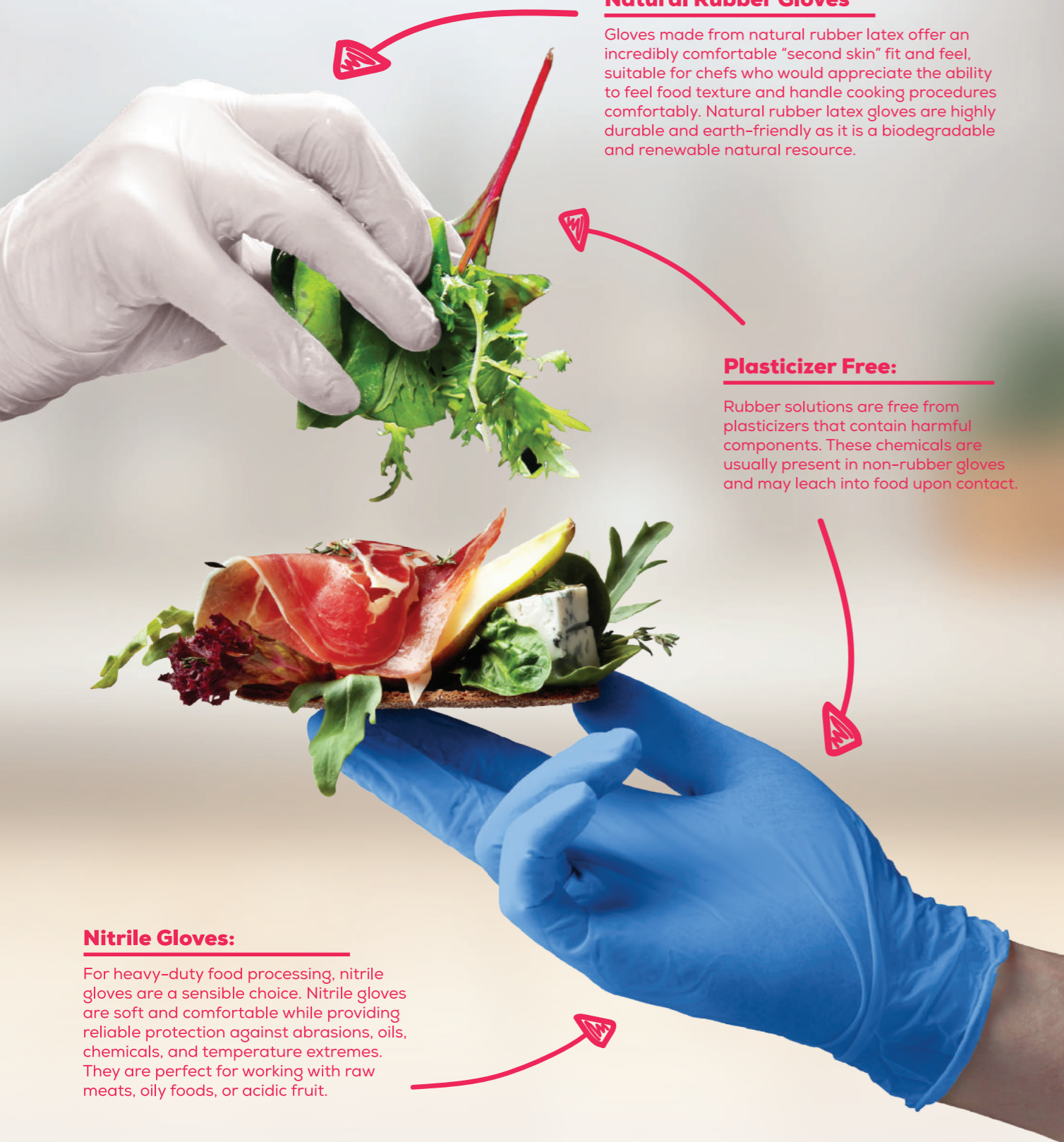
Gloves made from natural rubber latex offer an incredibly comfortable "second skin" fit and feel, suitable for chefs who would appreciate the ability to feel food texture and handle cooking procedures comfortably. Natural rubber latex gloves are highly durable and earth-friendly as it is a biodegradable and renewable natural resource.

Plasticizer Free:

Rubber solutions are free from plasticizers that contain harmful components. These chemicals are usually present in non-rubber gloves and may leach into food upon contact.

Nitrile Gloves:

For heavy-duty food processing, nitrile gloves are a sensible choice. Nitrile gloves are soft and comfortable while providing reliable protection against abrasions, oils, chemicals, and temperature extremes. They are perfect for working with raw meats, oily foods, or acidic fruit.



MALAYSIA: OVER
140 YEARS
OF EXPERIENCE
In the Rubber Industry

★★★★★
HIGH TECH

Manufacturing Technologies

Enhanced production efficiency of high-quality, innovative gloves is achieved through state-of-the-art manufacturing facilities. Advancements in manufacturing technologies have ensured the gloves provide a minimal risk of protein allergy reactions with good barrier protection and comfort.

INNOVATIVE

Continuous Product R&D

Technical and R&D support from the Malaysian Rubber Board in Malaysia and Tun Abdul Razak Research Centre in the United Kingdom ensure continuous improvement by Malaysian manufacturers.

Advantages of
Made in Malaysia
Rubber Gloves

**SUSTAINABLE
& SOCIAL**

Sustainability Practices

Malaysian manufacturers are committed to social responsibility and sustainability initiatives to not only ensure human health is preserved, but to have an equally positive impact on communities and the environment.

**GOOD
QUALITY**

International Standards

Manufactured to consistently good quality, competitively priced and conform to international standards such as ASTM, EN and ISO.

MALAYSIA: WORLD'S

NO.1 IN
RUBBER
GLOVES

