

# Disposables

Protect your employees and cultivation with our wide range of disposables



When it comes to hygiene in horticulture our HortiHygienz specialists give growers a complete and tailored advice. Disposables are an important part of an optimal hygiene protocol. Our assortment of disposables consists of:

- Disposable gloves
- Overalls and visitor coats
- Hair nets
- Shoe and boot covers

HACCP disposable gloves are used for a variety of tasks in horticulture. Disposable gloves can be used for picking and sorting leaves, but also preparing crops with protection agents or to protect yourself when using cleaning products.

All these activities require different levels of protection and therefore different types of disposable gloves. Our HACCP disposable gloves are available in latex, vinyl and nitril. All these materials are available both powdered and unpowdered.

Before going into the greenhouse, put on an overall or guest coat over your clothes. This prevents you from bringing diseases or pests with you when you go in or out of the greenhouse. Our overalls are available in large sizes and four different types. Also, the guest coats are of thick quality and available in a 40 gram version.

Hairnets contribute to hygiene within the company. This is because visitors and employees can carry viruses, bacteria or other organisms with them without their knowledge. By hiding the hair in a hair net, you reduce the chance of contamination from outside and prevent hair from getting on the product. We offer a wide range of hair nets including different colors and models.

Shoe and boot covers prevent dirt and bacteria from your shoes coming into contact with the crop while keeping your shoes free of splashing dirt and moisture. By sliding the covers over your shoes when entering the greenhouse you easily reduce the chance of cross-contamination between different departments. Our cover shoe are available in a variety thicknesses and our cover boots are available in a big size and fit very well.

## Disposable gloves

HACCP gloves are available in different colors. Blue gloves are used more frequently in the food industry due to HACCP guidelines. Our gloves have the quality ISO norm and directly delivered from the producer. The blue color ensures that the glove is easier to find if you or an employee loses it in the greenhouse.

### Vinyl gloves

Vinyl gloves are popular in the food processing industry and in situations where there are no strict requirements. Vinyl gloves are the cheapest option.

#### Advantages of vinyl gloves:

- Latex free (allergies etc.)
- Looser fit compared to latex or nitrile
- Are price-wise attractive
- Available in powdered and unpowdered



### Latex gloves

Latex gloves are made of natural rubber. When allergies are ruled out, latex has a slight advantage in terms of wearing comfort and dexterity compared to nitrile gloves.

#### Advantages of latex gloves:

- Fit like a second skin
- Have a high level of sensitivity
- Are available in powdered and unpowdered
- Are elastic and strong



### Nitril gloves

Nitrile gloves are made from synthetic rubber and are a good alternative to latex gloves when allergies are an obvious concern. Nitrile gloves are known for having the best fit.

#### Advantages of nitrile gloves:

- Latex free (allergies)
- Highest puncture resistance
- High level of sensitivity
- Shapes to the hand like a second skin



## Safety certification: CE marking, NEN certification & AQL

Not every glove is suitable for every task. Based on a CE marking you can check the extent to which a glove offers protection. The CE marking uses the following categories:

- Category 1: suitable for light work with limited risks, suitable for food industry.
- Category 2: suitable for work with medium risks.
- Category 3: suitable for work with irreversible and fatal risks, suitable for medical use.

Category 1 and 3 are mostly used and sold in horticulture.

The NEN certification indicates what specific dangers the gloves protect you from, for example EN 420 and EN 388. The most common certifications in horticulture are:

- EN 374: chemicals and micro-organisms.
- EN 455: medical use.

AQL is a standard deviation that a glove may have and is a standard quality that a glove must meet.