

LIKE A FISH TO WATER!

SHOWA 708 HYBRID TAKES YOU
WHERE SAFETY AND COMFORT MEET

SHOWA 708

FOOD-SAFE
AMBIDEXTROUS
NITRILE GLOVES



[SUPERIOR
FISH SCALE GRIP]


SHOWA
Always Innovating. Never Imitating.



SHOWA 708 FOOD-SAFE AMBIDEXTROUS NITRILE GLOVES



SHOWA 708


SAFETY IN THE FOOD INDUSTRY IS NOT NEGOTIABLE!

Our bodies carry and shed an alarming amount of bacteria; our hands alone are estimated to host around 9 million bacteria!

With over 4.25 million people employed in the European food and drinks industry, there are a lot of hands involved in the processing of our bodies' most vital need. As food moves from the farm to the table, so increases the risks and the need for proper safety measures.

WHAT ARE THE RISKS?

- Contamination of food as it moves from different temperatures and locations
- Contamination of food from hands carrying bacteria
- Contamination of food when poor-quality gloves tear or puncture, leaving skin exposed and glove pieces in the food
- Poor grip in oily or fatty environments allows room for slipping and accidents
- Hand fatigue when performing fine mechanism tasks or when hands come into contact with water for long periods of time
- Higher risk of hand injuries during food handling, such as when dealing with hot or cold foods
- Contaminated foods need to be traced and recalled, costing companies highly and damaging their reputation



**Unique
inner-thumb
and finger
texturing**





LIKE A FISH TO WATER

SHOWA 708 HYBRID TAKES YOU WHERE SAFETY AND COMFORT MEET

At SHOWA we strive to protect what's important, which is why we've introduced the SHOWA 708: a lightweight and strong nitrile glove specifically designed to combat the risks within the food sector, keeping products safe from contamination and hands safe from harm.

The special organic formulation makes 708 safe for contact with all food categories in short term repeated contact situations. The glove is liquid proof and ideal for use with fatty and oily foods. It conforms to the shape of the hand, creating a comfortable second-skin feeling for extended use during precise manual operations. Due to its increased thickness and nitrile properties, the 708 provides exceptional resistance to tears and chemicals. The grip pattern creates a webbing that runs through the glove, reinforcing the strength and durability.

The winning combination of exceptional grip, durability and mild material properties makes manual tasks within the food industry using SHOWA 708 comfortable and much safer for both the wearer as well as the product that is being handled.

Superior fish
scale grip



Extra strength
against tears



+ SPECS

SHOWA 708

For professionals working in food handling processes, who need strong grip in wet and fatty food environments while eliminating food contamination, our SHOWA 708 is a food-safe blue ambidextrous nitrile glove with a patented grip far superior to traditional single-use gloves.

The 0.23mm thickness and unique fish scale pattern provides exceptional durability against wear and tear, while maintaining optimum dexterity and grip with fatty foods. This SHOWA 708 nitrile hybrid glove, unlike latex and vinyl, has a high chemical resistance, is non-allergen and provides both hands and products excellent protection against food processing risks.

BENEFITS:

- + Superior fish scale grip inside and out for safer, extended handling in messy wet and oily conditions
- + Fingertip and inner-thumb texturing provides user with excellent grip and tactility to prevent accidents and unintended damage while reducing hand fatigue
- + High dexterity makes the glove suitable for use with all food categories in situations where there is short term, repeated contact
- + Unflocked to prevent the risk of food contamination
- + Thicker nitrile compound provides exceptional resistance to chemicals
- + Webbing in the glove from the grip pattern provides extra strength against tears
- + Ambidextrous ergonomic shape for quick and easy donning and waste reduction
- + Lightweight with stretch formula nitrile a comfortable, second-skin feeling
- + Beaded cuff adds to tear resistance and prevents droplets travelling beyond the glove
- + Blue colour allows immediate identification of broken pieces, eliminating any risk of contamination (as per HACCP)
- + Fully compatible with other PPE, such as uncoated cut resistant gloves

FEATURES:

- + Fish scale pattern grip
- + Food-safe organic formulation and blue colour
- + Ambidextrous
- + 100% nitrile, latex-free and unflocked
- + Beaded cuff
- + Liquid-proof
- + 300mm long and 0.23mm thick
- + Strong chemical resistance
EN ISO 374-1 : JKOPT

WHY IS BLUE IMPORTANT?

According to Hazard Analysis and Critical Control Points practices, PPE gloves in food handling should be blue because the colour is not found in food. This means that any broken piece can be identified immediately, thus eliminating risk of contamination.

APPLICATION

- Poultry, meat & seafood processing
- Dairy production
- Fruit & vegetable processing
- Food packing and handling
- Sanitation and dishwashing
- Bakeries & delicatessens
- Agriculture
- Catering and food service
- Drinks production and handling
- Grain, mill and starch products
- HoReCa
- Janitorial/Cleaning
- Light assembly of oil-coated pieces

AVAILABLE SIZES

- 7/S
- 8/M
- 9/L
- 10/XL
- 11/XXL
- 12/XXXL

PACKAGING

24 pairs per polybag
10 polybags per carton
240 pairs per carton



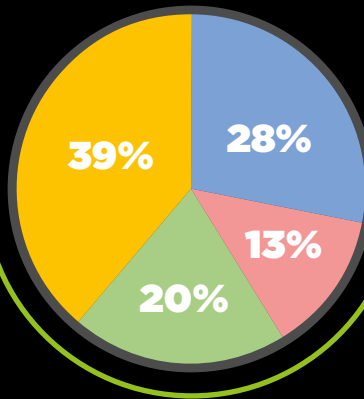


DID YOU KNOW?

2993

RASFF* notifications of serious food- or feed-related risks in 2016

* European Commission's Rapid Alert System for Food & Feed



- Alerts
- Information for follow-up
- Information for attention
- Rejections at country borders

**EU EXPORT MARKET
= €65.3 BILLION**

**EU IMPORT MARKET
= €55.5 BILLION**

Food contamination has a huge impact on all European companies because of import & export of locally produced products. 1 contaminated product leads to a recall of thousands across the continent.

COMBAT THE RISKS WITH THE PROPER MEASURES

- The EU has issued several directives and legislations to ensure that food and drink products are not contaminated with substances that are harmful or that affect the quality.
- Safety guidelines such as Hazard Analysis and Critical Control Points, Good Hygiene Practices and Codex standards are set up to help companies ensure the safety of their products and the hands that deal with them.
- All gloves intended for contact with food are subject to PPE regulations and must meet the specific requirements for food handling.
- The closer the food gets from farm to table, the higher the risks and the stricter hygiene standards become.

THE CORRECT GLOVE MAKES THE DIFFERENCE

- Washing your hands between processes is not enough. Even after careful scrubbing, bacteria will repopulate themselves in 5 - 6 days!
- Using the wrong gloves can limit finger dexterity, cause skin irritations and lead to slipping and accidents in situations where liquids and oils are used because a lack of strong grip.
- Using high quality gloves suited for your application offers necessary protection from harsh chemicals and hazardous situations, while simultaneously eliminating direct hand contact with food and preventing cross contamination.
- Thicker single-use gloves worn over other PPE provide an excellent combination of protective properties, while lowering the risk of tearing.

