



ULTRA
Food



Hand hygiene
for taste.



The **UltraFood** range is specially designed to meet the requirements of **professionals in the food industry**. Compliant with European Directive **EC/1935/2004**, our protective gloves guarantee **optimum safety** for **food contact**, while ensuring **comfort and dexterity** for users.

Whether for the **handling, processing** or **packaging** of food, UltraFood offers a **reliable barrier against contamination**, while complying with the strictest hygiene standards.

With a design combining protection, resistance and ergonomics, these protective gloves are essential allies for professions where food safety is a priority.

Our food contact certified protective gloves have been developed according to four main principles:

1 Resistance and protection

UltraFood provides effective protection against light mechanical, chemical or thermal aggression, guaranteeing the safety of hands while preserving the integrity of food. Designed to withstand the constraints of the food industry, they offer optimal durability for intensive use.

2 Resistance to washing

The UltraFood range stands out for its remarkable durability thanks to its resistance to washing. Designed to withstand multiple washing cycles, these gloves retain their protective qualities and comfort over time. This feature ensures optimal hygiene for professionals without compromising on performance, while extending the life of the gloves.





3

Optimal comfort

Thanks to the high-quality, flexible and ergonomic materials used, these protective gloves adapt perfectly to the shape of the hand, reducing fatigue and allowing for prolonged use without discomfort. Their lightness and flexibility ensure excellent manoeuvrability for precise work.

4

High-performance grip

UltraFood protective gloves have been designed to improve the grip on objects and offer a secure hold, even in wet or greasy environments. Their coating allows for precise handling without the risk of slipping, which is essential for work in the food industry.

+

The + of the range

NITRIFOOD is perfectly suited to handling wet, fatty or liquid foods by forming an impermeable barrier that protects both the hands and the products being handled, avoiding any contamination.

Food-grade protective gloves

POWERFOOD



EN 388



3X4XF



STANDARD 100

CO 1193/1

IFTH

Ambidextrous · Protection · Resistance

NITRIFOOD



EN 388



3121X



Comfort · Sealing · Grip

Washing instructions

The **POWERFOOD** and **MASTERFOOD** gloves and the **SLEEVE/FOOD** sleeves can be washed at a temperature of **83°**.

MASTERFOOD



EN 388



3X4XF



STANDARD 100

CO 1193/1

IFTH

Ambidextrous · Protection · Resistance

SLEEVE/FOOD



EN 388



3X4XF



STANDARD 100

CO 1193/1

IFTH

Ambidextrous · Comfort

Food-grade protective gloves

THERMOTOUCH



4141X



X1XXXX



X2X



Comfort · Dexterity · Resistance

DEXITOUCH



4131A



X1XXXX



Comfort · Dexterity · Grip

FLEXITOUCH



4131A



X1XXXX



2,6x10⁵ Ohm



Comfort · Dexterity · Grip

MASTERTOUCH



4X42D



X1XXXX



3,5x10⁵ Ohm



Comfort · Dexterity · Grip

Food-grade protective gloves

COLDSKIN



Can be used as under-glove

Ambidextrous · Comfort · Dexterity

GTNC



IEC-61340:2016
1.62x10⁸ Ohms

4,02x10⁴ Ohms

Comfort · Dexterity · Finesse

GTA/D/M/COT/SD



133XX



X2XXXX



Ambidextrous · Grip · Resistance

OCTOPUS® BARRIER



4X42D



X1XXXX



EN374 5:2016
+A1:2018/TYP A
JKLOPT

Grip · Protection · Resistance

ULTRA Food



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