

WHY ADD AN ANTIMICROBIAL AGENT TO GLOVES?

Double "D" Knitting & Glove Inc., believes any glove that is to be used in or around food should have an antimicrobial agent in every cut resistant glove. This is particularly important in restaurant / food service settings where proper cleaning of gloves always presents a problem. We recommend always using a disposable over-glove and following the corporate recommended washing procedures. **DoubleGuard® antimicrobial** offers an additional level of protection that lasts the life of the glove. **DoubleGuard® antimicrobial agents can prevent, reduce & eliminate bacterial growth on the surfaces of the gloves.**

DoubleGuard® EFFECTIVENESS:

The antimicrobial effectiveness of **DoubleGuard®** antimicrobial has been confirmed 99.999% effective against a variety of nosocomial airborn bacteria, waterborne bacteria, yeast, fungi, and molds.

The DoubleGuard® ADVANTAGE.

A major advantage of **DoubleGuard®** is its ability to withstand processing temperatures up to 800 degrees C while retaining full antimicrobial effectiveness – when organic antimicrobials can decompose or evaporate at a temperature of 250 to 300 degrees C.

LIMITATIONS:

DoubleGuard[®] is designed to prevent growth of microorganisms and the formation of biofilms on surfaces into which it is incorporated into. It is not intended to sterilize volumes of liquid or air, since the level of ion release required to do so would be excessive (in the case of air, it would be impossible). Generally, microorganisms grow preferentially on surfaces, which are the leading source of proliferation and contamination. Therefore treating the surfaces is the most efficient approach to controlling these microorganisms.

DoubleGuard® by AlphaSan® ANTIMICROBIAL PROTECTION

That last for the life of the glove!

DOUBLE D KNITTING & GLOVE INC.

TEL: (818) 222-4588 • FAX: (818) 222-2503

E-mail: sales@ddgloves.com • Web: ddgloves.com