

**Grippaz**<sup>®</sup>   
Patented Non-Slip Gloves

# Grippaz Food Gloves



# Grippaz for Food

- Initial aim is a trial not an order until momentum is achieved
- Meetings typically involve several decision makers
- Key Selling points
  - Cost in use – extended use
  - Reduced packaging/environmental impact
  - Increased productivity
  - Worker acceptance
  - Worker/Food Safety (anti-microbial/virus protection)



# Purchasing Manager

- Main Concern – Cost
  - Grippaz sold at a premium price but lower cost in use
  - Longevity vs. 3.0g gloves, Last 3-5 times longer
  - Cost per pair vs. Cannons – Cheaper & longevity due to nitrile
  - Ambidextrous – no need to split a pair if worn on one hand or a glove breaks
  - Packaging – Bags vs boxes, boxes get wet, less bags less waste



# Production Manager

- Main Concern – Production
  - Increased productivity vs. canners due to better dexterity
  - Reduced breakage means workers do not leave the line (smoke/coffee breaks)
  - Reduced breakage – reduced contamination
  - Packaging designed for food
  - Dispenser flap – non removable
  - Packaging – Bags vs boxes, boxes get wet, less bags less waste



# Safety Officer

- Grippaz are a medical glove & pass virus test (EN374-5)
- Can be worn over a cut resistant / thermal liner or even chainmail (size to 5XL)
- Ergonomic design – don't have to grip so hard. Reduced RSI
  - Better fit compared to canners
- More protection from Nitrile vs Latex Canners
- No latex protein allergy issue



# Grippaz Offering:

- 308 (12"/8mil) – Slaughterhouse, heavy-duty applications, red meat. Can be worn over chainmail or thermal/cut resistant liners
- 305 (12"/4.5mil) – Lighter jobs such as filleting, packing and seafood. Also, can worn over liners.

