

TOP GLOVE

TOP QUALITY, TOP EFFICIENCY



LATEX FLOCKLINED HOUSEHOLD GLOVE



ANTI-SLIP

Diamond Textured

for good grip in wet
and dry conditions



APPLICATION



Household
Chores



Agriculture &
Gardening



Canning & Food
Processing



General
Maintenance



Janitorial &
Cleaning

- 👍 Suitable for users with sweaty hands
- 👍 Able to insulate well in colder temperatures
- 👍 Good resistance to detergent & diluted chemicals
- 👍 Excellent tensile strength and tear resistance
- 👍 Reusable
- 👍 Anatomically shaped for extra comfort
- 👍 Added layer of cotton flock offers a greater level of puncture and abrasion resistance



Diamond Textured



LATEX FLOCKLINED HOUSEHOLD GLOVE

Product Specification

Material:	Natural High Grade Pigmented Rubber Latex
Type:	Latex Household Glove, Flocklined, Non-Sterile
Colour:	Yellow, Pink, Blue, Black and Red (the availability of colours varies based on glove weight and glove standard)
Flavour (If applicable):	N/A
Design & Features:	Hand specific, curved fingers, smooth with diamond textured pattern on the palm and finger surface, beaded cuff
Storage:	The gloves shall maintain their properties when stored in dry conditions. Avoid direct sunlight
Shelf-Life:	The gloves shall have shelf life of 5 years from the date of manufacture with the above storage condition







Physical Dimensions

Dimension	Top Glove Standard Compliance				
	ASTM D4679-21		Top Glove Control		
Length (mm)	Min. 260		300 ± 10		
Palm Width (mm)					
S, 7	90 ± 10		95 ± 5		
M, 8	100 ± 10		101 ± 5		
L, 9	110 ± 10		113 ± 5		
XL, 10	> 120		118 ± 5		
Thickness: Single Wall (mm)			20g	25g	30g
Finger	Min. 0.20	0.30 ± 0.05 (12.0 ± 2.0 Mil)	0.40 ± 0.05 (16.0 ± 2.0 Mil)	0.50 ± 0.05 (20.0 ± 2.0 Mil)	
Palm	Min. 0.20	0.25 ± 0.05 (10.0 ± 2.0 Mil)	0.35 ± 0.05 (14.0 ± 2.0 Mil)	0.45 ± 0.05 (18.0 ± 2.0 Mil)	

Physical Properties

Properties	Top Glove Standard Compliance	
	ASTM D4679-21	Top Glove Control
Tensile Strength (MPa)		
Before Aging	Min. 10.0	Min. 10.0
After Aging	Min. 8.0	Min. 8.0
Elongation at Break (%)		
Before Aging	Min. 450	Min. 450
After Aging	Min. 350	Min. 350

Quality Standard

HE200	HS250 & HS300	HP250																																										
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If you have any enquiries on our products, please contact :

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SCAN FOR
LATEX HOUSEHOLD
GLOVE



SCAN TO PROVIDE
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