



FOOD SAFETY IN EVERY COLOR

Color-coded gloves are essential for food safety, preventing cross-contamination by designating specific colors for allergen zones like nuts and maintaining hygiene in Ready-to-Eat (RTE) areas. They also enhance visibility, making tears or fragments easy to spot and reducing errors in large facilities. As a growing best practice, color-coding improves compliance, supports training, and helps trace contamination sources, ensuring quality assurance and safety.

MEANING BEHIND THE COLORS



BLUE

Used on production floors due to high visibility against most food products



BLACK

Reserved for maintenance staff to easily differentiate from production workers



ORANGE, YELLOW, RED, GREEN

For allergen-specific tasks or zones, customized to facility needs

