# Reflexx takes care of the environment

"The disposable glove is an essential device for safety and prevention, as well as an indicator of progress. **A consumption increase between 5% and 10% is estimated** for the next few years and nitrile gloves will drive this growth.

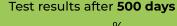
Gloves contaminated by biological and/or chemical agents are disposed of as special waste (incinerated) while in the absence of contamination they are disposed of as unsorted waste in waste-to-energy plants or landfills. Specifically to reduce the huge volume of waste in landfills, a technology has been designed that accelerates its biodegradation compared to common nitrile gloves, helping to actively reduce the volume of waste. A small contribution to the problem of global waste management, but still a step towards the future."

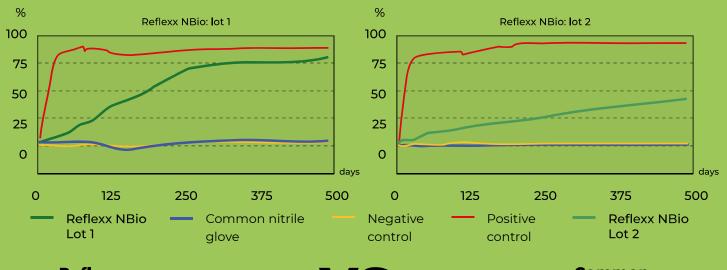
Gianni Isetti CEO Reflexx S.p.A.

Accelerated biodegradation under test conditions according to ASTM D5511 that reproduce the anaerobic environment typical of biologically active landfills. Results vary depending on environmental conditions (landfills and weather conditions). Below are the tests carried out on two different NBio production batches.

## Degradation curve

(Laboratory results according to Standard ASTM D5511)





Reflexx NBio

VS

Common nitrile glove

The innovative formula of Reflexx NBio, as demonstrated in two tests above, accelerates biodegradation compared to common nitrile gloves and reduces permanence in biologically active landfills.







## **REFLEXX NBio is the way!**

Same Reflexx quality but better for the planet!

Accelerated biodegradation in test conditions (according to ASTM D5511) that simulate the anaerobic environment typical of active landfills than a regular nitrile glove.

Disposable, ambidextrous and 100% latex free.

### Not compostable.



Weight: 3,5 gr



Powder Free



**NITRILE** 

CODE/SIZE NBio XS NBio S NBio M NBio L NBio XL

FEATURES	
WEIGHT	3,5 gr +/- 0,2 (M)
PALM THICKNESS	0,07 mm +/- 0,02
LENGTH	24 cm
COLOUR	Light green
SURFACE	Micro-roughened

FOOD SUITABILITY	
AQUEOUS	٧
ACID pH ≤4,5	x
DAIRY	x
ALCOHOLIC	√
OILY, FATTY	٧
DRY FOOD	٧

Tested for 30' at 40°

#### **CERTIFICATIONS**



























Reg EU 2016/425 EN ISO 374-1, EN ISO 374-5 Reg EU 2017/745 | EN 455 1,2,3,4 DM 21/03/1973 | Reg EU 10/2011















