

### Food Compatibility - Reusable Gloves

= Suitable 
  = Suitable if pH >4.5 
  = Suitable if no fatty contact 
  = Not suitable

Type of food		Required simulants	BGG (B, D1)	GI/500 (B, D1)	GI/6406 (B, D1)	GIOG1 (A, B, D2)	GIOGX (A, B, D2)	ND45 (B, D1)	Optima (A, B, D2)	Pura N (A, B, C, D1)	72 (B, D1)	RU560 (A, B, D2)	850 (B, D1)	780 (A, B, D2)	BSB (A, B, D2)	BSK (A, B, D2)	GR01 (A, B, D2)	GR03 (A, B, D2)	921 (A, B, D2)	91 (A, B, C)	92, 94 (A, B, D2)		
Beverages	Clear beverages: non-alcoholic, or alcoholic with ≤6% alcohol content	B*, C																					
	Cloudy beverages: non-alcoholic, or alcoholic with ≤6% alcohol content	B*, D1																					
	Alcoholic beverages with 6 - 20% alcohol content	C																					
	Alcoholic beverages with >20% alcohol content and all cream liqueurs	D1																					
	Miscellaneous: undenatured ethyl alcohol	B*, 95% ethanol																					
Bread, cereals, pastries, cakes, etc.	Starches, cereals, flour, meal, dry pasta and similar products, fresh pasta	E																					
	Bread, pastry, biscuits, cakes, and similar products: dry or fresh; with fats or oils on the surface	D2/(3)																					
	Bread, pastry, biscuits, cakes, and similar products: dry or fresh; without fats or oils on the surface	E																					
Chocolate, sugar, and confectionery products	Chocolate, chocolate-coated products, and chocolate substitutes	D2/(3)																					
	Confectionery products in solid or paste form, with fatty substances on the surface	D2/(3)																					
	Confectionery products in solid form, without fatty substances on the surface	E																					
	Confectionery products in moist form, without fatty substances on the surface	C																					
	Sugar and sugar products in solid form; crystalline or powdered	E																					
	Molasses, sugar syrups, honey	A																					
Fruits and vegetables	Fruit and vegetables, unpeeled and uncut	E/(10)																					
	Fruit and vegetables, peeled and/or cut	A, B*																					
	Processed fruit and vegetables, dried or dehydrated	E																					
	Processed fruit and vegetables in purée form	B*, C																					
	Preserved fruit, in an oily medium	D2																					
	Preserved vegetables, in an oily medium	A, D2																					
	Preserved fruit and vegetables, in an alcoholic medium	D1																					
	Nuts: shelled and roasted, or shelled and dried, flaked, or powdered	E																					
	Nuts: paste or cream form	D2																					
	Animal and vegetable fats and oils, natural or treated (cocoa butter, lard, olive oil, etc.)	D2																					
Animal products (meat, seafood, eggs, etc.)	Margarine, butter, and other fats and oils made from water emulsions in oil	D2/(2)																					
	Fish: fresh, chilled, processed, smoked or salted, including fish eggs	A, D2/(3)**																					
	Fish, crustaceans, and molluscs: preserved in an oily medium	A, D2																					
	Fish, crustaceans, and molluscs: preserved in an aqueous medium	B*, C																					
	Crustaceans and molluscs: fresh within the shell	None required																					
	Meat and processed meat products: fresh, chilled, salted, or smoked	A, D2/(4)**																					
	Marinated meat: in an oily medium	A, D2																					
	Preserved meat: in a fatty or oily medium	A, D2/(3)																					
	Preserved meat: in an aqueous medium	B*, D1																					
	Whole eggs, egg yolk, or egg white: powdered, dried, or frozen	E																					
	Egg yolk or egg white: liquid or cooked	D1																					
	Dairy products	Whole, skimmed, or partly dried milk	D1																				
		Milk powder, including infant formula	E																				
		Cream, sour cream, and fermented milk (yoghurt, buttermilk, etc.)	B*, D1																				
		Cheese: whole, with inedible rind	E																				
Cheese: without rind or with edible rind		D2/(3)**																					
Cheese: processed and soft cheeses		B*, D1																					
Miscellaneous - condiments and sauces	Preserved cheese: in an oily medium	A, D2																					
	Preserved cheese: in an aqueous medium	B*, D1																					
	Sauces: with aqueous character	B*, C																					
	Sauces: with fatty character (e.g., mayonnaise, salad creams)	A, B*, D2																					
	Mustard	A, B*, D2/(3)**																					
Miscellaneous - mixed foods	Vinegar	B																					
	Sandwiches, toasted bread, pizza: with fatty topping/fillings	A, D2/(5)																					
	Sandwiches, toasted bread, pizza: without fatty toppings/fillings	E																					
	Soups, sauces, broths: powdered or dried with fatty characters	D2/(5)																					
	Soups, sauces, broths: powdered or dried without fatty characters	E																					
	Soups, sauces, broths: in any other form with fatty characters	A, B*, D2/(3)																					
	Soups, sauces, broths: in any other form without fatty characters	B*, C																					
	Fried or roasted foods of vegetable origin (fried potatoes, fritters)	A, D2/(5)																					
	Fried or roasted foods of animal origin	A, D2/(4)																					
Miscellaneous - others	Dried foods: with fatty substances on the surface	D2/(5)																					
	Dried foods: without fatty substances on the surface	E																					
	Herbs and spices	E																					
	Spices and seasoning in an oily medium (e.g., pesto, curry paste)	D2																					
	Coffee and coffee substitutes: granulated or powdered	E																					
	Cocoa powder	E																					
	Cocoa paste	D2/(3)																					
	Concentrated extracts with ≥6% alcohol content	B*, D1																					
	Frozen or deep-frozen foods	E																					
	Ice-creams	C																					

A, B, D2 for 'all food types', with the below substitutions: 50% ethanol (D1) covers 20% ethanol (C), which covers 10% ethanol (A), which covers poly(2,6-diphenyl-p-phenylene oxide) (E)

\* = not needed if pH > 4.5 \*\* = D2 not needed if no 'fatty contact' (X) = applicable reduction factor