

CrossGuard Antimicrobial Gloves Revolutionise Food Safety

2 years ago



The global food industry is facing a critical challenge: preventing contamination and food waste in food handling. One-third of all food produced globally is wasted, according to the [UNEP Food Waste Index Report 2021](#). Finding effective solutions to protect food quality, prevent cross-contamination, and ensure worker safety remains crucial.

[KluraLabs™](#), a leader in antimicrobial solutions, and hand protection specialist [Unigloves](#), have joined forces to tackle these challenges with their latest innovation: [CrossGuard antimicrobial nitrile gloves](#). Designed specifically for the food industry, CrossGuard not only protects workers from harmful bacteria but also reduces cross-contamination, targeting foodborne pathogens such as *E. coli* and *Listeria*.

The Threat of Foodborne Illnesses

Foodborne illnesses remain a serious public health concern. The World Health Organisation (WHO) estimates that over [600 million people fall ill annually from contaminated food](#), resulting in 420,000 deaths. For food manufacturers and handlers, these bacteria pose constant challenges, putting both consumer safety and brand reputation at risk. CrossGuard antimicrobial nitrile gloves provide a vital solution, offering a crucial layer of protection against bacterial threats.

Science-Driven Protection: Same Ingredients, Revolutionary Impact

CrossGuard antimicrobial nitrile gloves take the familiar materials used in standard nitrile gloves and,

through advanced surface chemistry, create an antimicrobial surface that actively reduces bacterial load. Safe for contact with all food types, CrossGuard prevents the growth of foodborne pathogens like *E. coli* and *Listeria* and eliminates 99.99% of selected bacteria, making it an essential defense in food handling. The gloves are also a Class I medical device in Europe, third-party ASTM validated, free from active ingredients and non-leaching.

“We’ve taken the ingredients of standard nitrile gloves, adjusted the levels, and created a food-safe glove with no active ingredients. These gloves will make a real impact on the food handling industry,” says Blake Gudgel, CEO of KluraLabs.

Brand Protection: Reducing Risk of Recalls and Contamination

Food companies face intense pressure to maintain product quality, while minimising the risks of contamination and costly recalls. Foodborne illnesses caused by bacteria like *Listeria* and *E. coli* can lead to widespread recalls, legal consequences, and long-lasting damage to a brand’s reputation. Even a small contamination event can have significant financial impacts.

“Food safety isn’t just about protecting consumers; it’s about preserving the integrity of your brand,” says Chris Wahlers, MD of Unigloves UK. *“CrossGuard gives companies confidence that contamination risks are minimised, leading to fewer recalls, less waste, and a trusted, stronger reputation.”*

A Step Towards a Safer, More Sustainable Future

As the global food industry moves toward greater sustainability, addressing food waste and contamination is essential. CrossGuard antimicrobial nitrile gloves are making a real impact in the fight against food waste and consumer safety. With this innovation, KluraLabs™ and Unigloves are reaffirming their commitment to making a tangible impact on the food supply chain.

CrossGuard antimicrobial nitrile gloves are more than just a product—they represent a step forward in protecting the global food supply, reducing waste, and setting a new standard for food safety and sustainability.

For more information about KluraLabs™ and their groundbreaking work, visit www.klura.com or contact@klura.com.