

MicroGard®

ANTIMICROBIAL TREATMENT

If you are in the food service industry, microbes are a serious concern. Don't let contaminants create a problem.

Turn to MicroGard®, a new glove *treatment* from Lakeland Industries that protects food service workers from a variety of dangers. Available as gloves and arm guards, this innovative solution keeps contaminants away from your employees and food products.

How does it work? A special solution has been developed so that Lakeland Industries can add antimicrobial properties to the composite yarns. Microbes are killed instantly upon contact. Wearing these gloves, workers are protected from many hazards such as fungi, yeast, algae and bacteria. Like any Lakeland glove, MicroGard® is extremely durable. It can withstand numerous washing while maintaining its anti-microbial properties. Resistant to chlorines and detergents, this solution is so advanced; it passes the rigorous tests of the ASTM E2149-1 and AATCC Test Method 100.



APPLICATIONS

- Passes ASTM E2149
- Passes AATCC Test Method 100
- Microbes Are Killed Instantly
- Withstands Up to 40 Washings
- Ionically bonds to fibers to last the life of every fiber in the product.



In this magnified view, the positively charged surface of MicroGard® attracts the negative charged bacteria. Due to the electrical attraction, the bacteria is drawn into the molecular spikes which puncture the bacteria membrane, killing it.