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STARTER ZYME

Liquid solution containing proteolytic, lipolytic and amidolytic enzymes

FEATURES

Starter Zyme is a stabilized water solution containing three types of enzymes belonging to the following categories: amylase (E.C.: 3.2.1.1), protease (E.C.: 3.4.21.62) and lipase (E.C.: 3.1.1.3). Their combination makes the solution ideal to degrade complex dirt consisting of organic substances such as: starch, sugars, proteins, peptones (denaturated and non) and fats, deposited on any type of surface. The specific enzymatic activities are subject to a change within a pH range from 7 to 11 and temperature range from +5° to +50°C. Outside these values, the performances drop. In general, Starter Zyme is ideal to remove deposits of organic substances from surfaces of machinery and food processing equipment, liquid delivery pipes (e.g.: sewage) and floors in general. It is therefore ideal for food industries and for preventive maintenance in any type of craft/industrial activity. The wastewater containing the degraded dirt residues are more prone to bacterial attack that favours biodegradation and controls the development of bad odours. Starter Zyme is also ideal for dentist's offices, for the various decontamination stages of the equipment.

PHYSICAL- CHEMICAL DATA

Physical state: liquid

Density (15°C): 0.9 Kg/lt

Solubility in water: soluble

Scent: lemon

METHODS OF USE

Prepare a water solution at 3-5% at ambient temperature and pour it in wells or drains located in floors (approx. 1 litre for each drain). Run some water (better warm) and let the product work. Repeat this operation on a regular basis during the work week.

Warning: The water solutions of Starter Zyme must be prepared at the moment and applied within the next 8 hours; never use water at temperatures >+60°C and acid solutions (pH <6). To wash equipment and/or machine components, an application time of 30/60 minutes at 15°C is recommended. In this case, rinse properly at the

end of the operation to prevent an enzymatic contamination of the foods. For dentist's offices, "water baths" are recommended at a temperature between 25°/35°C, using water solutions at 4/8%.