CHEMICAL INDUSTRIES INC.

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TECHNICAL DATA SHEET

PRODUCT NAME:

SUPER ENZYME DIGESTER (LIQUID) **CODE: 7830**

DESCRIPTION:

SUPER ENZYME DIGESTER is a bio-active formulation that provides a natural solution to emulsifying organic residue and waste. This unique formulation controls odor while attacking and liquefying greases, fats and other organic residues. This broad spectrum, four-strain blend of selected Bacillus micro-organisms provides enzymatic production which will break down starches, carbohydrates, fats, oil, greases and cellulose. The Bacillus micro-organisms, which product mass quantities of stabilizes natural enzymes, provide vastly improved bio-enzymatic performance for the breakdown, stabilization and removal of organic waste.

USES:

SUPER ENZYME DIGESTER may be used for bathroom maintenance, in regards to surface cleaning and odor control on fixtures and floor drains. For carpet and fabric care, **SUPER ENZYME DIGESTER** may be used for odor and stain removal of milk, vomit, urine, feces, blood, coffee, wine, etc. As a laundry pre-spotter for organic stains, another use for **SUPER ENZYME DIGESTER** may be for waste degrader for septic tanks and waste water systems (I.e.: ponds, lagoons). **SUPER ENZYME DIGESTER** is also used for trap and drain maintenance for fat deposits and odor control.

FEATURES:	***BENEFITS:***
➢ Synergized four-strain blend	Broad spectrum performance
➢ Stable Bacillus micro-organisms	Safe, non-pathogenic
➢ Wetting agents	Quick penetration for effective enzyme attack
➢ Perfume	Odor control, pleasant to use

SPECIFICATIONS:

Appearance:	White, turbid liquid
Odor:	Pleasantly perfumed
Specific Gravity:	8.2 – 8.8
Stability:	12 – 24 months
Biological:	Bacteria count – 12.5 billion / gallon
	LIPASE – fats, greases and oil digesting bacteria
	PROTEASE – protein digesting bacteria
	AMYLASE – starch digesting bacteria
	CELLULASE – cellulose digesting bacteria
Effective Temperature Range:	45° to 105° Fahrenheit