



"All-in-one" Enzymatic Cleaner

Powerful Enzyme Cleaner	Food Industry	Filtration Soaking	Performance
--------------------------------	----------------------	---------------------------	--------------------

Application	<p>Powerful enzymatic additive, for cleaning in place, by soaking and for the cleaning of process membrane separation.</p> <ul style="list-style-type: none"> → Specific enzymatic formulation, which ensures the irreversible transformation of organic waste in industry : proteins, fat, etc → It's adapted enzymatic cocktail ensures an in-depth cleaning and full safety for materials. → Filzym 130 is particularly recommended to ensure the maintenance and the in-depth cleaning of the filtration membrane (ultrafiltration) or of internal surfaces of the installations in the food & cereal industries.
Use	Food and beverage (dairy) industries
Dosage / Instructions	<p>FILZYM 130 : 0.05 %</p> <p>1. CIP -- Filtration units : Recommended temperature: 50°C (122°F), recommended pH: 10, recommended circulation time: 15 - 45 minutes depending on the level of filling up and the recovery of the flow. Make a control of the flow recovery after cleaning. Finish the cleaning protocol with a phase of appropriate enzymatic inactivation (according to our recommendations).</p> <p>2. Soaking : Recommended temperature: 50°C (122°F), recommended pH: 10, time of circulation: 5 - 10 minutes, time of soaking: 2 - 4 hours. Make a control of the flow recovery after cleaning. Finish the cleaning protocol with a phase of appropriate enzymatic inactivation (according to our recommendations).</p>
Advantages	<p>REALCO has been developing cleaning solutions respecting the environment for more than 30 years. The enzymatic technology developed by REALCO is the best performing solution on the market to protect our environment and the user (patented technology: n°EP1025052, n°PCT/EP2006/060244).</p> <ul style="list-style-type: none"> - Increased cleaning performance - Maximum hydrolytic output - Deep and soft cleaning due to the enzymatic action - Non-aggressive for users or equipment - Prevents pipe blocking thanks to its continuous action inside the pipes - Without environmental impact

**F
I
L
L
Z
Y
M

1
3
0**

Active matters

Among others:

Enzymes

**Physical-
Chemical
Properties**

Aspect	Liquid
Colour	Yellow brown
pH	6.5 ± 0.5
Density	1.050 ± 0.05 kg/l

Precautions

Product developed for professional use only. It is recommended to use the product for the applications defined here above.

For more information about our product, we invite you to consult the safety data sheet that can be provided by simple request.

In case of sensitive hands or of prolonged contact with the product, we recommend you to wear gloves.

**Article code
Packaging
Palletization**

LIQ0917
1 x 26.25 kg
24 cans / pallet

Storage

Storage in the closed packing of origin, between 4-25°C (40-77°F).
Deadline for optimal use: 1 year from the date of delivery, 6 months after opening.