

Natural enzymes, 100 % biodegradable
 Patent PCT/EP2006/060244 : Demonstrated effectiveness thanks to
the synergy enzymes - renewable raw materials
 Patent EP1025052 : Enzymes activate the processes of water
varified to the synergy enzymes activate the processes of water

*purification*No effect on the aquatic life

•Kosher certified product

Powerful enzyme Cleaner	Food industry	Filtration Soaking	Performance
Application	 and for the cleaning → Specific enzymating → Its adapted enzyme full safety for material → Filzym 131 is parting 	of process membric ic formulation, which anic waste in industry natic cocktail ensure s. cularly recommende ning of the filtration r	ch ensures the irrevers
Use	Food industry : Dairy	industry and derived	
Dosage / Instructions	 FILZYM 131 : 0.35 - 0.50 % 1. NEP – Filtration units : Recommended temperature : 113° F (45°C), recommended pH : 10 recommended time circulation : 15 to 45 minutes depending on a level of filling up and the recovery of the flow. Make a control of the flow recovery after cleaning. Finish the clean protocol by a phase of appropriated enzymatic inactivation (accord to our recommendation). 		
	time of circulation : 5 Make a control of the	to 10 minutes , time flow recovery after of appropriated enzy	[°] C), recommended pH : of soaking : 2 to 4 hours. cleaning. Finish the clea matic inactivation (accor
Advantages	 For more than 30 years, REALCO has been developing clean solutions respecting the environment. The enzymatic technolo developed by REALCO is the best performing solution on the mar to protect our environment and the user (patented technology n°EP1025052, n°PCT/EP2006/060244). Increased cleaning performance ; Maximum hydrolytic output ; 		
	 Deep and soft cle Non aggressive to 	eaning due to the enz o the users, nor to th ocking due to its o	
	02/01/20 S.A. REALC		

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Active Matters

Among others :

Enzymes
Surfactant

Physical-Chemical Properties

Aspect	Liquid	
Colour	Yellow-brown	
рН	6.5 ± 0.5	
Density	1.045 ± 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 on our product, we invite you to consult the safety data sheet that can be provided to you on a simple request.

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



Article code Packaging Palletization LIQ0376 1 x 26.13 kg 24 cans / pallet

Storage

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

02/01/2013 S.A. REALCO N.V.

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