

ENZYBREW 10

Enzymatic powder detergent for microbrewery equipment

Tri-enzyme detergent specially designed for the daily cleaning of microbrewery equipment. ENZYBREW 10 removes all organic residues encountered during the production of beer such as vegetable fibers (hop, distillers grains), starch, caramelized sugars, etc. Ideal for cleaning filter plates, wort cooler and maturation, boiling and fermentation tanks. Formulated without phosphorus, ENZYBREW 10 ensures a deep and safe cleaning of all installations. Compatible with Teflon.

ADVANTAGES

- Reinforced hygiene: effectively prepares for sanitizing step
- Removal of contamination risk
- Cleaning in one cycle (time and water savings)
- Very good rinsability
- Hazard-free for users: non-corrosive product (no risk of burns)
- Organoleptic quality guaranteed
- Environmentally friendly alternative to caustic soda
- Biodegradation rate > 98% in 28 days

FIELDS OF APPLICATION

- Brewing vessels (boiling, filtration)
- Hoses and pipes
- Fermenters and conditioning tanks
- Plate heat exchangers
- Bottling equipment
- CIP

	VOLUME	REF.	CARTON	PALLET
	10 kg /	POU0938	-	48 buckets

Realzyme LLC.

219 S Pioneer Blvd, Suite E, Springboro OH 45066 - 937-350-5660
www.realzyme.com info@realzyme.com







DIRECTION OF USE

CIP APPLICATION (VESSELS AND EXCHANGERS)

Suitable for cleaning after each use.

- 1 Dilute the product in warm water 122-140°F (50-60°C) and mix thoroughly
- 2 Circulate the solution through the system for 45 to 120 minutes.
- 3 Rinse with warm water.
- 4 Finish the circulation with a sanitizer or acid solution for 10 minutes.
- 5 Rinse with clean water for 5 minutes.

	Temperature	122-140°F (50-60°C) max.
	Action	Circulation of the solution + rinsing
	Concentration	Light fouling: 0.5 to 1% Severe fouling: 1 to 2%
	Contact time	45 to 120 minutes

NOTES

- Avoid prolonged contact with soft metals (such as aluminum, iron, copper).
- Color and odor of the product can change over time due to biodegradable components. These changes do not affect the quality and effectiveness of the product. For more information, please contact your Realzyme expert.

PH VALUE



(In solution)

CERTIFICATIONS AND REGULATIONS

- Product meets USDA regulatory sanitation performance objectives following the Food Safety and Inspection Service (FSIS) Directive 5000.1, "Verifying an Establishment's Food Safety System Handbook"
- All components of this product are listed, or excluded from listing, on the United States Environmental Protection Agency Toxic Substances Control Act (TSCA) inventory
- All components of this product are listed on Canadian DSL or NDSL or notified

SAFETY

- For professional use only.
- Consult the Safety Data Sheet (available on www.realco.be/msds) and the product label for more information.

STORAGE

- Storage in the closed original packaging between 39°F and 77°F (4°C and 25°C).
- Use the product within 24 months of production and 12 months after opening the product

