

FILZYM 150

"All in one" Enzymatic Cleaner

**Powerful
Enzyme
Cleaner**

**Food
Industry**

**Filtration
Soaking**

Performance

Application

Powerful enzymatic additive, for cleaning in place, by soaking and for the cleaning of process membrane separation.

- Specific enzymatic formulation, which ensures the irreversible transformation of protein fouling.
- Its adapted enzymatic cocktail ensure an in-depth cleaning and in full safety for materials.
- Filzym 150 is particularly recommended to ensure the maintenance and the in-depth cleaning of the filtration membrane (MF, UF, NF, RO) or of internal surfaces of the installations in protein concentration.

Use

Food industry : Extraction industry, valorisation of proteins.

Dosage / Instructions

FILZYM 150 : 0.35 to 0.50 %

1. NEP – Filtration units :

Recommended temperature : 122° F (50°C), recommended pH : 9.5 to 10, recommended time circulation : 15 to 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 by a phase of appropriated enzymatic inactivation (according to our recommendation).

2. Soaking :

Recommended temperature : 122° F (50°C), recommended pH : 9.5 to 10, time of circulation : 5 to 10 minutes , time of soaking : 2 to 4 hours.

Make a control of the flow recovery after cleaning. Finish the cleaning protocol by a phase of appropriated enzymatic inactivation (according to our recommendation).

Advantages

For more than 30 years, REALCO has been developing cleaning solutions respecting the environment. 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).

- Increased cleaning performance ;
- Maximum hydrolytic output ;
- Deep and soft cleaning due to the enzymatic action ;
- Non aggressive to the users, nor to the material ;
- Prevents pipe blocking due to its continuous action inside the pipes ;
- Without environmental impact.

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Active matters

Among others :

Enzymes
Surfactant

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Physical- Chemical Properties

Aspect	Liquid
Colour	Yellow-brown
pH	6.5 ± 0.5
Density	1.045 ± 0.05 kg/l

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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.

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Article code Packaging Palletization

LIQ0378
1 x 26.13 kg
24 cans /pallet

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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.

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Distributed by:

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