

# ENZYFOAM

## Enzyme detergent for organic fouling

Self-foaming enzyme detergent specially developed for cleaning any open surface (floors, surfaces, difficult to access locations and high risk areas) in the food industry. Efficiently removes organic residues (proteins, grease, starch) that are heavily encrusted on surfaces to provide in-depth cleaning and optimum hygiene. **It has been proven that Realco enzymatic cleaning makes it possible to increase the quality of finished products and their use-by date.\***

### ADVANTAGES

- **Enzymatic cocktail** specially formulated to remove organic residues
- **Hazard-free** for staff and equipment (neutral pH, no dangerous fumes)
- **Time saving** (less manual action due to the enzymes)
- **Quick and easy** rinsing
- **Prevents clogging** in drains and pipes due to the continuous action of enzymes
- **Positive impact on the environment** (discharge of pre-treated waste water)
- **Biodegradability rate** > 95% in 28 days (OECD 302B)

### FIELDS OF APPLICATION

- All food-contact surfaces
- Floors, walls
- Spiral freezers, conveyor systems
- Soft-metal and delicate/ sensitive equipment
- Floor drains, troughs (drain)



	VOLUME	REF.	CARTON	PALLET
	25L	LIQ1605		24 pails
	200L	LIQ1606		2 drums
	1000L	LIQ1607		1 tote

#### Realzyme LLC.





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\* When used in normal circumstances and in accordance with the specifications for use.

\*\* Results from the "Biofilm Expert" project carried out in partnership with Wallonia and Quality Partner.

### DIRECTION OF USE

- 1 Dilute the product in warm water 104 -122 °F (40-50°C) with a foaming dispenser.
- 2 Spread the foam on surfaces.
- 3 Allow to act for 15 to 30 minutes for deep action.
- 4 Rinse with clean water.
- 5 Sanitize.
- 6 Rinse with clean water.

	Temperature	104 -122 °F (40-50°C) max.
	Action	Foaming + rinsing
	Concentration	1%
	Contact time	15 to 30 minutes

### 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 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 12 months of production and 6 months after opening the product.

