

D E G R E S P

Renovation in food workshops

Enzymes = Power	Food workshops	Soaking	High performance
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Application **Enzymes based powder for soaking and renovation** (small equipments, filter hoods, crockery, dishes of stainless, spare parts,...).
 → Eliminates the encrusted stains ;
 → Eliminates and transforms all organic residues.

Use Food workshops

Dosage / Instructions **Dosage : 0,5 to 1 % in hot water (± 40°C)**
 → Prepare a solution, agitate to ensure a complete dissolution of the powder ;
 → Let act 30 minutes for an in-depth action ;
 → Rinse with hot water and dry following the application.

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).

- Effective action on the tannins ;
- Preventive and curative actions against the biofilms ;
- Improve of the cleaning performance ;
- Deep and soft cleaning thanks to enzymatic action ;
- Not aggressive for the users, nor for the equipment in application ;
- Prevents pipes blockings thanks to its continuous action inside the pipes ;
- Without environmental impact.

Active Matters **Among others :**

Alkaline agent
Bleaching agent
Sequestrant
Dispersal agent
Surfactants
Enzymes

Physical-Chemical Properties

Aspect	Powder
Colour	Broken white
Volume massa	1,30±0,15
pH 1 %	9,8±0,5

23/09/2009
S.A. REALCO N.V.

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Precautions

Product developed for a strictly professional use. 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**

POU0286
6 x 1 kg
60 boxes / pallet

POU0289
4 x 5 kg
60 buckets / pallet

Storage

Storage in the packing of origin closed, between +4°C and +25°C.
Deadline of optimal use : 2 years from the date of delivery.

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Parc scientifique • Wetenschappelijk park • Avenue Albert Einsteinlaan, 15 • B-1348 Louvain-la-Neuve (Belgium)

Tel. +32 (0)10/45.30.00 • Fax +32 (0)10/45.63.63 • info@realco.be • www.realco.be

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