

# MICROZYME™ FOOD PULP TREAT

## FOOD PULP WASTE TREATMENT MICROBIAL PRODUCT

DESCRIPTION	Microzyme™ Food Pulp Treat is a dry blend of naturally-occurring, scientifically selected (but not genetically manipulated) microbes and enzymes formulated to accelerate decomposition and digestion of sludge generated by fruit and vegetable processing and to consume excess nutrients and other materials present in holding tanks. Microzyme™ Food Pulp Treat is a blend of about six select facultatively anaerobic microbial cultures, which are effective across a wide range of substrates and environmental conditions. The microbes in Microzyme™ Food Pulp Treat are strictly saprophytic, that is, they solublise and digest only non-living, organic and inorganic materials. Use of Microzyme™ Food Pulp Treat in conjunction with mechanical aeration and agitation reduces B.O.D. (Biological Oxygen Demand) and C.O.D. (Chemical Oxygen Demand) to acceptable levels.
PROPERTIES	Microzyme™ Food Pulp Treat microbial cultures actively grow at temperatures of 20-45 °C (68-113 °F) and produce various enzymes needed for sludge digestion including: (1) Amylase to digest starch, (2) Protease to digest proteins, (3) Cellulase to digest cellulose, (4) Ligninase to break down lignin, (5) Xylanase to break down xylan, (6) Pectinase to degrade pectin., and (7) Lipases to degrade fat and oils. These are saprophytic organisms which thrive on dead decaying organic food wastes. They also grow well under most temperature and pH(4.5-8.5) conditions prevalent in most wastewater tanks and lagoons of food processing plants.
ACTIVITY	The standard viable microbial count of Microzyme™ Food Pulp Treat is about 2 Billion CFU/gm or about 900 Billion CFU/lb. Custom formulations can be produced with higher counts for particular commercial applications and formulation needs.
APPLICATIONS	Food Processing wastewater generated during processing of fruits and vegetables which have excess amounts of hemicelluloses, celluloses, pectins, sugars, etc. in waste process water holding tanks and lagoons.
STORAGE	Microzyme™ Food Pulp Treat should be stored between 10°- 30°C (50°-86°F). For best retention of initial quality, storage in a cool dry place is recommended. Prolonged exposure to higher temperatures and/or humidity should be avoided.
PACKAGING	Microzyme™ Food Pulp Treat is available in bulk, or pre-packaged in water soluble pouches for direct professional use/application.

**Disclaimer:**

Nothing disclosed above is to be construed as a recommendation to use our products in violation of any patents or regulations. The information presented above is believed to be accurate. However, said information and products are offered without warranty or guarantee including composition and purity stated herein. Since the ultimate conditions of use and the variability of the material treated are beyond our control, liability claims may not exceed purchase price of product.