



Solutions beyond your expectations

HIGH-IMPACT GREASE DIGESTER & FOG CONTROL

**Powdered Bacteria & Enzyme Blend for Food Processing & Wastewater Treatment Plants
(Part No. CHM-207)**

Product Description

Chemtech's High-Impact Grease Digester & FOG Control (Part No. CHM-207) is a high potency, bacteria-laden, powdered formulation for use in degrading many types of waste. FOG Digester 207 contains a specially formulated blend of microorganisms, micro/micronutrients, and surface tension suppressants/penetrants.

High-Impact Grease Digester & FOG Control 207 contains a blend of select microorganisms with a specification of 5.2×10^9 (billion) microorganisms per gram. Because of the diversity of the microorganism systems incorporated into this product it is excellent for food processing uses for which there requires a particular high impact on fats, oils, and grease. The safe, naturally occurring bacteria are present in high numbers to handle difficult organic problems and are very economical to use:

- *Bacillus amyloliquefaciens*
- *Bacillus licheniformis*
- *Bacillus subtilis*
- *Bacillus pumilus*
- *Bacillus megaterium* (*Priestia megaterium*)

Advantages

- Reduces hydrogen Sulfide
- Cost effective / Easy to use
- No special equipment needed
- Breaks down fat & grease buildup
- Changes biomass dynamics
- Degrades a wide range of complex organics
- Enhances BOD/COD removal
- Reduces sludge buildup
- Discharge compliance is maintained
- Increases system efficiency
- Eliminates malodors at their source
- Contains no toxic chemicals
- Greatly reduces labor time

Applications

- Waste water plants
- Food processing plants
- Clarifiers
- Digesters
- Lagoons
- Activated sludge
- Waste sumps
- Oxidation ditches
- Holding tanks
- Sewer mains
- Imhoff tanks
- Sludge tanks



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Degrades

- Fats, Oil & Grease
- Odors from Grease Build-Up
- Foaming
- Starches
- Animal Fats
- Surfactants
- Proteins
- Triglycerides
- Soaps

Product Specifications

Bacterial Count	5.2 billion (5.2 x 10 ⁹) per gram	
Technical Data	Appearance: light tan Fragrance: mild-earthly Form: free flowing powder pH: 6.8 to 8.5 Flash Point: none	
Performance Properties	Effective pH range: 5.2 to 9.5	Temperature range: 35 to 130 °F (2 to 55 °C)
Packaging	25 lb. pails 1 lb. “bio pouches”	
Shelf Life	2 years from the date of manufacture	
Bacterial Enzymes	Protease (Casein Digesting) - Units/Gram: 35,000 Min. Amylase (Modified Wohlgemuth) - Units/Gram: 55,000–80,000 Lipase (USP) - Units/Gram: 400 Cellulase (CAU) - Units/Gram: 150 Min. Urease - Trace	
Storage and Handling	Store in a cool, dry place. Wash hands thoroughly with warm, soapy water after handling.	

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