



Solutions beyond your expectations

CHM-205: FOOD PROCESSING PLANTS

PRODUCT DESCRIPTION:

CHM-205: FOOD PROCESSING PLANTS is a concentrated powdered bacterial product for use in digesting many types of waste. **CHM-205** contains a specially formulated, proprietary blend of microorganisms, micro/macronutrients, and surface tension suppressants/penetrants specifically developed for use in food processing wastewater applications. This combination of active aerobic and anaerobic bacteria cultures is specially engineered to digest animal fats, oils, and greases. The strong enzyme activity enhances and increases fat reduction by converting lipids into carbon dioxide and water.

ADVANTAGES

<ul style="list-style-type: none"> • Greatly reduces labor time • Reduces hydrogen sulfide • Cost effective/easy to use • No special equipment needed • Breaks down fat & grease buildup • Contains facultative anaerobes • Degrades a wide range of complex organics 	<ul style="list-style-type: none"> • Enhances BOD/COD removal • Reduces sludge buildup • Changes biomass dynamics • Increases system efficiency • Eliminates malodors at their source
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APPLICATIONS

<ul style="list-style-type: none"> • LIFT STATIONS • WET WELLS • SUMP PITS • OXIDATION TANKS • RBC'S 	<ul style="list-style-type: none"> • CLARIFIERS • DIGESTERS • SLUDGE TANKS • SEWER MAINS • LATERALS 	<ul style="list-style-type: none"> • AERATION SBR'S • LAGOONS • TRICKLING FILTERS • IMHOFF TANKS • DRAIN LINES
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REDUCES

<ul style="list-style-type: none"> • Fats, Oil & Grease • Malodors • Foaming 	<ul style="list-style-type: none"> • Starches • Animal Fats • Surfactants/Soaps 	<ul style="list-style-type: none"> • Proteins • Triglycerides • Chemicals
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PACKAGING

CHM-205 is packaged in 25, 50, 100 and 400 pound drums and is also available in any size “Bio-Pouches.

TYPICAL PROPERTIES

Appearance:	Light Tan Powder
Fragrance:	Mild/Bland Organic
Form:	Free Flowing Powder
pH:	N/A
Shelf Life:	2 Years from the Date of Manufacture

PERFORMANCE PROPERTIES

Effective pH range	5.2 - 9.5
Effective Temperature Range	35 -130°F (2 – 55°C)
Bacterial Enzyme Production	Protease, Lipase, Amylase, Urease, Cellulase

STORAGE AND HANDLING

Storage	Store in a cool, dry place
Handling	Wash hands thoroughly with warm, soapy water after handling. See SDS for further information.

BACTERIAL COUNT

CHM-205	5 Billion colony forming units (cfu)/gram
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