

CHEMTECH's CHM-BEC 205

For Food Processing Use

PRODUCT BULLETIN

CHM-BEC 205 is a high potency, bacteria-laden, powdered formulation, for use in degrading many types of waste. **CHM-BEC 205** contains a specially formulated, proprietary blend of microorganisms, micro/macronutrients, and surface tension suppressants/penetrants is specifically developed for use in **food processing wastewater applications**. This potent combination of billions of active Aerobic and Anaerobic bacteria cultures are specially engineered to degrade animal fats, oils, and greases. The strong enzyme activity enhances and increases lipid reduction by converting lipids into carbon dioxide and water.

ADVANTAGES

Greatly reduces labor time	Enhances BOD/COD removal
Reduces hydrogen sulfide	Reduces sludge buildup
Cost effective/Easy to use	Changes biomass dynamics
No special equipment needed	Increases system efficiency
Breaks down fat & grease buildup	Eliminates malodors at their source
Contains facultative anaerobes	
Degrades a wide range of complex organic compounds	

APPLICATIONS

LIFT STATIONS	WET WELLS	SUMP PITS	OXIDATION TANKS
RBC'S	CLARIFIERS	DIGESTERS	SLUDGE TANKS
SEWER MAINS	LATERALS	IMHOFF TANKS	DRAIN LINES
AERATION SBR'S	LAGOONS	TRICKLING FILTERS	

DEGRADES

Fats, Oils & Grease	Starches	Proteins
Malodors	Animal Fats	Triglycerides
Foaming	Surfactants/Soaps	Chemicals

ENZYMATIC ACTIVITY:

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.

PACKAGING

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

CHM-BEC 205 TECHNICAL DATA

TYPICAL PROPERTIES

Appearance..... light tan
Fragrance.....mild-earthy
Form.....powder
pH.....6.8-8.5
Shelf-Life.....2 years/u.o.c.
Flash Point.....none

PERFORMANCE PROPERTIES

Effective pH range.....5.2-9.5
Effective Temperature Range.....35-130 degrees F
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

BACTERIAL COUNT

CHM-BEC-205.....5 Billion cfu per gram