



TECHNICAL DATA SHEET

ACTI-ZYME

MUNICIPAL SEWAGE, VESSEL WASTE TANKS AND COMMERCIAL WASTE REMEDIATOR.

ACTI-ZYME is a commercial waste remediator and odour controller. ACTI-ZYME is to be used in municipal sewage, WWTP lagoon sludge, farm waste, sewage treatment, as sewer line cleaner and in vessel holding tanks. ACTI-ZYME is known as a bio-catalytic additive. It is composed primarily of all enzymes, bacteria, nutrients, and neutralizers necessary to break down and digest all organic waste.

The bacteria strains included in ACTI-ZYME are non-pathogenic and are effective under aerobic and anaerobic conditions. The bacterial cultures contained in ACTI-ZYME are from a selected strain suited to thrive in onsite farm waste, sewage and/or waste management systems.

ACTI-ZYME:

- Produces a minimum of 2 billion colonies of bacteria per gram in 48 hours;
- Reduces sludge build ups;
- Controls odours;
- Produces recyclable and reusable wastewater;
- Eliminates the necessity of caustic and chemicals use;
- Carries only ingredients that contribute to the biodegradation process;
- Keeps overhead costs and manpower to a minimum.



APPLICATION INSTRUCTIONS

Due to the multiple abilities of ACTI-ZYME, each case should be treated individually. Please contact a NVIRON BIOSOLUTIONS INC. representative.

For maximum efficiency when using ACTI-ZYME, the following informations should be considered;

What type of wastes are entering the system?

- Domestic
- Restaurant (oils, grease)
- Meat cutting (blood, fat)
- Dairy, cheese processing (milk and butter waste)
- Other food processing (bakery, etc.)
- Toxic waste
- Industrial discharge
- Chemicals
- Agricultural

To achieve effective results with ACTI-ZYME, depending on the type of waste being treated, please communicate with a NVIRON BIOSOLUTIONS INC. representative.

Please take note: Some materials entering the system can inhibit bacteria multiplication and consequently reduce the effectiveness of the digestion process, such as:

- Chlorine (often used in water treatment);
- Antiseptics, etc. (Hospital and Institutions);
- Meat cutters, dairies, and bakeries often use caustics and acids to clean lines.