

TRUPOWET[®] SA

enzymatic soaking agent

Appearance:	beige powder
Basis:	proteolytic enzymes
Aktivität:	3 000 LVU/g, (TEGEWA-method, method related tolerance $\pm 10\%$)
pH value(1 : 10):	approx. 7

Properties:

TRUPOWET SA is a mixture of proteolytic enzymes which is well-balanced and especially adjusted to meet the requirements of soaking

TRUPOWET SA accelerates the soaking process and is therefore especially suited for short-term soaking periods (4 - 6 hrs.), allowing 24-hour soaking/liming process.

TRUPOWET SA can be used with optimum efficiency at pH 9 - 11.

TRUPOWET SA contributes to a rapid and extensive removal of unstructured proteins, proteoglycans, residual blood and dirt. So its use results in a quick and even penetration of the subsequent liming chemicals which leads to clean and smooth pelts.

An optimum yield can be obtained in combination with a swell-regulating liming process (**TRUPONAT[®]** products).

TRUPOWET SA supports the removal of natural fat.

Application:

TRUPOWET SA is added undiluted to the soaking float after the drum, mixer, paddle etc. is loaded with hides/skins and float. Sodium carbonate or caustic soda are usually applied in order to regulate the pH of the float. At the beginning of the process the pH should not exceed 10.5. At the end of soaking the pH should be between 9.5 and 9.8.

TRUPOWET SA can be used on all types of raw material.

Should the raw material not be in optimum condition or should soaking last more than 5 - 6 hrs., it is recommended to add a suitable bactericide (e.g. **TRUPOSEPT®**) to avoid uncontrolled bacterial growth.

Quantities to be used:

fresh hides	0,5 – 0,8 % TRUPOWET PH	3 – 6 hours
salted hides	0,5 – 0,8 % TRUPOWET PH	3 – 6 hours
	0,3 – 0,5 % TRUPOWET PH	10 – 12 hours
dried hides	1,2 – 2,0 % TRUPOWET PH	12 – 24 hours

Safety and storage:

When handling **TRUPOWET SA**, normal safety precautions associated with the handling of chemicals should be observed. For more specific details please refer to our safety data sheets.

TRUPOWET SA can be stored for up to 24 months in a dry and cool place.