

TRUPOZYM[®] CBL

bating and degreasing enzymes

Appearance:	yellowish powder
Basis:	proteolytic and lipolytic enzymes
Activity:	8 000 LVU/g, (TEGEWA-method, method related tolerance \pm 10 %)
pH value(1 : 10):	approx. 6

Properties:

TRUPOZYM CBL is an ammonium salt-free bating agent based on proteolytic and lipolytic enzymes.

TRUPOZYM CBL improves the degreasing effect, thereby an optimal cleanliness can be achieved.

TRUPOZYM CBL gently opens up the fibre structure, ensures a very good scud loosening and contributes to an elastic, tight and fine grain pattern.

TRUPOZYM CBL exhibits optimum efficiency in the pH range 8 - 9.

Application:

TRUPOZYM CBL is added undiluted, normally 20 - 60 mins. after addition of the delimiting agent. Usually the bating temperature ranges from 32 - 37 °C.

The bating is more intensive at 37 °C, but milder to the grain and more uniform at 32 °C, in this case, however, a longer bating period is required.

During the bating process the pH-value should be between 8 and 9.

The carrier substances for enzymes have been selected very carefully to guarantee moderate and uniform activity. In this way a very regular bating effect is achieved.

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Quantities to be used:

cattle, automotive leather	0,15 – 0,25 % TRUPOZYM CBL	60 – 120 minutes
cattle, upholstery leather	0,15 – 0,35 % TRUPOZYM CBL	60 – 180 minutes
cattle, upper leather	0,10 – 0,20 % TRUPOZYM CBL	30 – 60 minutes
calf, box calf	0,05 – 0,15 % TRUPOZYM CBL	30 – 60 minutes
sheep, garment leather	0,10 – 0,20 % TRUPOZYM CBL	90 – 120 minutes
goat, garment leather	0,20 – 0,30 % TRUPOZYM CBL	180 – 300 minutes
goat, upper leather	0,15 – 0,20 % TRUPOZYM CBL	90 – 180 minutes
pig, garment leather	0,30 – 0,50 % TRUPOZYM CBL	210 – 360 minutes
pig, upper leather	0,20 – 0,30 % TRUPOZYM CBL	90 – 180 minutes

Safety and storage:

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

TRUPOZYM CBL can be stored for up to 24 months in a dry and cool place.