

## A blend of enzymes for coffee

Cat. No. TAC-3213

Lot. No. (See product label)

### Introduction

#### Description

A unique blend of food grade enzymes, bio-enhancers and naturally available microbes that is used as an effluent treatment in Arabica and Robusta coffee berry processing to depolymerize esterified pectins, fibers, and plant polymers ultimately producing lower concentrations of BOD, COD, TSS and TDS as well as improved clarity and elimination of offensive odor in coffee water.

#### Applications

Coffee berry processing

### Product Information

#### Appearance

powder or liquid

### Usage and Packaging

#### Package

25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).