

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).