

BERMASI 5000

CONCENTRATED BATING PRODUCT

CHEMICAL COMPOSITION

Highly concentrated pancreatic enzymes

CHARACTERISTICS

<i>Appearance:</i>	<i>fine white powder</i>
<i>pH in solution at 10%:</i>	<i>5,5 – 6,5</i>
<i>Enzymatic units:</i>	<i>L.V approximately 5000</i>

FREE FROM AMMONIUM SULPHATE

PROPERTIES

BERMASI 5000 does not contain ammonia salts and therefore can be used in all processes where the presence of ammonia ions is not allowed.

BERMASI 5000 does not have a deliming effect and therefore this must be taken into account when formulating the deliming/bating formulation.

BERMASI 5000 has an energetic action and therefore processing times must be carefully controlled.

If **BERMASI 5000** is used in low percentages it can be used for articles that must conserve a sustained and lively touch, whilst greater doses are required for soft hides that are “doughy” to the touch.