

Grease Trap Powder (GTP)

Grease traps
Kitchen drain line maintenance
Lift stations, wet wells, rising mains
Septic Systems

(FOG, BOD/COD, Odour control, sludge reduction, biological start up)

Overview

Fully water soluble biological powder products for the degradation of fats, oils and greases (FOG) and other types of food waste in the drain lines of food preparation areas.

Technical Description

FOG build up in drain lines, grease traps, interceptors lift stations and municipal sewer lines is a common worldwide problem resulting from incorrect disposal of cooking oils and fats. The results include blockages, floods, malodour, corrosion and pest problems and usually requiring expensive, unplanned reactive maintenance.

GTP is designed as a simple dose controlled product to control build-up of FOG's.

The *Bacillus* bacteria used in GTP are selected specifically for their ability to produce a cascade of extra-cellular enzymes to rapidly degrade a wide variety of food wastes, including fats, oil and grease, protein, starch and fibre. The capabilities of these strains have also been tested under a broad range of environmental conditions to ensure they function in the field and not just in the laboratory. A further feature of the GTP strains is their ability to form biofilms - microbial communities consisting of billions of bacteria within the drainage system, which are highly resistant to occasional shocks of low or high pH, temperature or chemicals. The formulation contains no surfactant nor emulsifier, but does contain all the nutrients that the bacteria need to grow. The product also contains a selection of free enzymes to catalyse some of the reactions needed for overall effective performance. The strains are also tolerant to free chlorine up to about 20ppm, making them tolerant to many cleaning chemicals.

GTP can be used in drain line systems of kitchens, restaurants (especially QSR's), and food re-heat, pan and pot wash drains leading to grease traps or interceptors, lift stations, wet wells and sewer lines. GTP is compatible with package treatment and bio-disk systems as well as septic systems.

Advantages

Features	<ul style="list-style-type: none"> • Application-specific bacteria strains with high enzyme production for rapid breakdown of all food waste types • Strains are proven to degrade wide range of fats, oils and grease all the way to carbon dioxide and water. • No FOG emulsifying chemistry • Very high bacteria specification for maximum effectiveness in this tough environment. • Product bacteria form a biofilm on the inside of the pipes which offers protection against extremes of temperature and pH. • Effective in a wide range of pH and temperature environments. • Designed for both manual and automatic dosing so problem is solved with minimum engineer input. • Performs between temperatures of 4-45°C • Long product shelf-life.
Benefits	<ul style="list-style-type: none"> • Dose controlled application • No dosing equipment required • Multiple drain line applications from a single product • Reduces the requirement and frequency of mechanical treatment to unblock drains or empty grease traps due to grease build-up • Reduces blockages and flooding. • Removes insect pest breeding grounds • Provides rapid control of malodours • Non-caustic and non-corrosive • Cost saving.

Product Characteristics

Physical Aspect:	White, water soluble, free-flowing powder
Packaging:	100 g water-soluble pouches / 10kg plastic pail 10Kg bulk powder
Stability:	24months*
Product pH Range:	5.5 to 7.0
Product Density:	0.7 - 0.8 g/cm ³
Moisture Content:	Below 15%
Nutrient Content:	Biological nutrients and stimulants
Bacterial Concentration:	min 2x10 ⁹ CFU/g
Enzyme Content	Lipase, celulase, amylase, protease (<1%)
Usage Conditions:	Do not freeze. Take care not to inhale dusts. Avoid excessive skin contact. Refer to SDS



Application Areas

- All kitchen and catering areas discharging FOG and food deposits to drain
- Restaurants and QSRs
- Food reheat applications
- Pan and pot wash
- Drain line and grease trap maintenance
- Lift station and wet well maintenance
- Ships galley and scuppers
- Septic system maintenance
- Meat preparation areas

Product preparation

GTP may be added directly to the drain system via a suitable sink, applied via a floor grate or directly into the grease trap without any preparation.

If preparation is possible, best performance is achieved by dissolving one sachet in hand-hot water and leaving to cool for 30mins. Then empty the bucket in to the drain when kitchen operations and cooking ceases. One sachet/day will be sufficient for most applications

Optimum conditions for use

The bacteria in GTP perform within a pH range of between 5.5 and 8.5, with optimum activity near a pH of 7.0. Temperature affects the growth rate of the bacterial population and activity improves with a temperature of between 30°C and 37°C. No appreciable activity can be expected below 5°C and above 55°C.

Compatibility

GTP is compatible with GT Liquid and Rumexo Bioblock/biopuck, as well as General Purpose Biocleaner and MicroClean Plus. Please see separate TDS's for these products

Storage and handling

- Store in a dry place at room temperature.
- Avoid excessive inhalation.
- Avoid eye contact.
- Wash hands thoroughly with warm, soapy water after handling.

The information provided in this Product Data Sheet is accurate at the date of issue and should be used for indicative purposes only. Please refer to your Company Representative for specific User instructions as to how these relate to your usage requirements. Please note that Rumexo Ltd is not liable for claims, damages, costs or expenses of any kind arising from the mishandling of the product or changes that might occur during the handling, storage and application conditions provided by any third party who does not follow the minimum requirements defined in the SDS. Please refer to the SDS for further information regarding the handling, storage and application procedures for the product.