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USA: 160 Ridgeland Dr., Suite 300 Greenville, SC 29601 Plant: 200 Tanner Dr. Taylors, SC 29687 (864) 908-6057

Honduras: Building #20, Zip Bufalo Villanueva, Honduras Office: 504-2574-9083

Email: excel-products@juno.com

EXTRAZYME 160

Enzymatic Desizing Agent

EXTRAZYME 160 is an alpha-amylase enzyme designed to convert starch and pectins to soluble dextrins that are easily removed from fabric. It is compatible with high temperature desizing processes 50 -80 °C (120 -170 °F). The resulting desized fabrics are clean of starch sizing, soft, and prepared for further processing.

GENERAL PROPERTIES:

Brown liquid Appearance:

Ionic Nature: Nonionic

pH: Approx. 6.0 - 7.0

Lb./gal: 10.0

Storage Stability: Less than 10 % strength lost after 9 months of cool, closed top

storage

FEATURES:

- Effectively desizes cotton, rayon and synthetic blends. 1.
- Effective at a temperature range of 120°F to 170°F. 2.
- The operational range of the pH should be pH 5.0 6.53
- Thoroughly desizes all starch present when dwell time, temperature, pH, and additive compatibility are 4. all correct.

APPLICATION: 1-2% owb depending on amount of size on goods.

All data discussed herein are believed to be correct. However, this should not be accepted as a guarantee of their accuracy and confirming tests should be run in your own plant or laboratory. No statement should be construed as a recommendation for any use which would violate any patent right. Nothing contained herein shall constitute a guarantee or warranty with respect to the products described or their use.