

NEWS ALERT



Clear the FOG in the Food Industry with BCP22™!



Restaurants and the mass food production industry have a special problem to deal with when it comes to waste treatment: the high amount of FOG (fats, oils, and greases) and starches that can overpower their wastewater disposal systems. As a result, they may encounter overflowing grease traps with bad odors, or they may face extra surcharges for not meeting wastewater effluent quality standards. That is where the power of BCP22™ biologicals comes into play.



BCP22™ contains a variety of nutrients, oxygen sources, free enzymes, and microorganisms that produce enzymes to digest organic wastes. Lipase is present in higher concentrations to effectively target FOG before additional enzymes begin to degrade other types of waste materials. The accelerated biodegradation from BCP22™ cuts down on grease buildup and can help swing TSS, BOD, and COD levels into the acceptable range for effluent discharge. BCP22™ also reduces unpleasant odors.

BCP22™ can be added directly to drains, grease traps, digesters, or wastewater lagoons in powder form. It is also available in block form (BIOBLOC22™) for slow release and monthly maintenance of grease traps or lift stations. Learn more about the power of BCP22™ to clear the FOG in food industry waste, and contact us for more info here:

<http://www.bionetix-international.com/products-2/bcp22/>

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