Oldozym AP
Liquid enzyme concentrate

**PROPERTIES:**
- ideal for degrading protein and starch in the laundry
- applicable in a pH-range of 6 – 11
- also suited for residues of blood and food
- excellent temperature stability
- under pre-wash conditions the activity remains constant

**APPLICATION:**
The quantity of Oldozym AP added depends on the degree of soiling. The effect of Oldozym AP depends on the reaction time. If the time is extended, the dosage can be reduced.

**Soaking**
2 - 5 ml/kg (0.03 - 0.08 fl oz/lb) textiles; approx. 30 - 40 °C (86 - 104 °F), 2 - 12 hours.

**Washing**
5 - 10 ml/kg (0.08 - 0.15 fl oz/lb) textiles at a washing temperature between 30 - 70 °C (86 - 158 °F) for 20 minutes

**Wet spotting in textile cleaning:**
Dilute Oldozym AP 1:5 - 1:10 with water at a temperature of approx. 30 - 50 °C (86 - 122 °F) and apply to the stain. In the event of large areas of soil, put the garment in the Oldozym AP liquor; reaction time at least 30 minutes. Then rinse out the enzyme residues and the dissolved soilings with water.

**TECHNICAL DATA:**

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Density 20 °C (68 °F)</td>
<td>1.01 g/ml</td>
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<tr>
<td>pH-value (1%)</td>
<td>8.0 - 9.0</td>
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</table>

For industrial use only. This information sheet is for guidance only. The data set out here are based on the current status of our knowledge and experience. They do not in any way absolve users of the need to carry out their own checks and tests for suitability of the products for the intended processes and purposes. The data in this information sheet do not represent assurance of properties and stability of the products we are to supply. Subject to technical modifications within reason. The current version of the EU Material Safety Data Sheet must also be observed.
HINTS:

Oldozym AP possesses an excellent storage stability. The activity is only reduced by 3 - 5 % per year. Oldozym AP is not sensitive to frost, but it should not be exposed to temperatures below 0 °C (32 °F) for relatively long periods, as well as storage temperatures of more than 30 °C (86 °F) should be avoided. After taking out partial quantities close packing unit tightly again. The product can be stored for at least 24 months in its original sealed packing.