



**Ideal for: Institutional Kitchens  
Restaurants  
Food Processing Plants  
Schools  
Businesses...and more!**

## **BIO-C**

### **Professional Strength Bacterial/Enzyme Concentrate**

- Powerful enzymes and non-pathogenic bacterial cultures break down waste naturally and effectively.
- Three-stage concentrate includes enzymes, five strains of nonpathogenic bacteria and fragrance.
- Enzymes jump-start the digestion process, breaking down larger molecules of waste, making them more readily available for digestion by bacteria.
- Contains 68 million colony-forming units (CFUs) of bacteria per milliliter (255 billion CFUs per gallon).

#### **BIO-C as a grease trap maintainer**

Grease traps are the most neglected and difficult maintenance problem in institutional kitchens today. Not only are grease traps unsightly and odorous, they are expensive to pump out and maintain.

**BIO-C** uses nature's own cleaning agents to rid grease traps and plumbing of grease and waste accumulations. It is composed of a synergistic blend of bacterial strains and a multiple enzyme system that breaks down grease, fats and other complex organic material naturally. And because **BIO-C** uses no caustics, it won't damage plumbing.

Begin treatment after grease trap has been thoroughly pumped out. Grease traps should be treated daily, at a period of lowest flow to allow bacteria and enzymes to penetrate grease and organic waste accumulations. Use of a timed metering pump will ensure proper dosage and maximum performance.

**Capacity/Daily Dosage:**

50-100 gallons/20-25 ounces  
100-250 gallons/24-35 ounces  
250-500 gallons/35-45 ounces

With regular additions of Bio-C, traps are kept free-flowing and odor-free, not only preventing clogs, but reducing expensive pumpouts. In addition, consistent treatment also reduces the biological oxygen demand (BOD), chemical oxygen demand (COD) and the total suspended solids (TSS).

**BIO-C.** Safe to use. Safe for the environment. Powerful natural technology...providing consistent performance every time.

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**CAUTION:** Do not freeze or store above 130° F (54° C). Do not mix enzyme products with disinfectants or with water over 120° F as active ingredients will be destroyed. May irritate eyes and skin. May be harmful if swallowed. Wash hands thoroughly after handling. If swallowed, give person several glasses of water and induce vomiting. Obtain medical assistance. Keep out of reach of children.