

# Novo Grease Guard

Advanced technology for drain line and grease trap treatment

NOVOZYMES  
Product Data Sheet

**Novo Grease Guard** offers the ability to regain control of restaurant grease trap operations. This new “three punch” solution helps eliminate drain back-ups, reduce embarrassing odors, and eliminate the expense and inconvenience of excessive pumping.

**Novo Grease Guard** can accomplish this like no other product because it leverages biological processes that are already underway in the grease trap environment.

Grease traps are one of the least understood and, often, the most problematic of all operations in a restaurant. Most restaurants are required by law to install and maintain a grease trap to prevent fats, oils, and grease (FOG) from flowing directly into the sewer system. Good kitchen practices and regular pumping are required.

Yet, restaurants experience drain stoppages, back-ups, and severe malodors. Repairs to clogged systems are expensive and can require tearing up the parking lot. Odors can be overpowering causing health inspectors to lose confidence in sanitation and customers to lose their

Novo Grease Guard is a “three punch” solution for grease trap problems in most restaurants

appetite. Drain clogs can disrupt kitchen operation displeasing workers and customers alike. And high effluent FOG levels can result in heavy fines.

Most restaurants use some type of product to treat drains or grease trap problems. Restaurants often use chemical degreasers which are highly alkaline, solvent-based, or both. Since these chemicals work by mobilizing FOG downstream, they circumvent the purpose of the grease trap. Many municipalities have responded by disallowing the use of chemicals for this reason.

But there is a better way of improving the function of a restaurant’s wastewater collection system by utilizing and optimizing the biological processes already at work in the grease trap environment. Although drain lines, grease traps, and interceptors are not designed to be microbial reactors, they provide nutrient-rich environments for bacterial growth. But they need the right microbes to optimize biological treatment. Hydraulic retention time is limited and organisms with very high rates of activity are required. The right microbes or “promicrobials” make grease traps work more effectively, help provide a cleaner effluent, and often reduce the required pumping frequency.

**Novo Grease Guard** series promicrobial technology is differentiated based on the type of waste treated. The promicrobials and formulation required varies based on unique waste components from different types of restaurants. **Novo Grease Guard** is designed for most restaurants which provide a varied menu and cook with a

## Benefits

- Eliminates the inhibitory effects of low pH in grease trap by eliminating the build-up of long-chain fatty acids
- Eliminates the build-up of organic materials promoting better grease trap function
- Improves inspections by optimizing degradation and improving grease trap function reducing FOG in discharge
- Reduces drain blockage emergencies that disrupt kitchen operations
- Eliminates drain odors the lead to sanitation concerns from inspectors
- Combined with good kitchen practices, degrades FOG and eliminates excessive grease trap pumping

## Features

- Does not transfer grease downstream
- Easy-to-use formulation can be applied manually or with automated dosing system
- Stable high-count blend of promicrobials with 2 year shelf-life
- Specifically targets FOG but degrades a wide array of organics under varied conditions
- Effective pH 5.0 - 9.8, optimal 6.5 - 8.5; effective temperatures 38° - 145°F, optimal 60° - 90°F
- Characterized *in situ* enzyme production includes lipase, protease, amylase, and cellulase
- Contains aerobic and facultative metabolic pathways
- Safer for workers and the environment than alternative treatments



range of processes including baking, deep frying, broiling, steaming, and boiling. These restaurants generally employ a dishwasher which adds volume to their waste stream. **Novo Grease Guard** contains a specialized, patented microbe, BioS™ 3112, developed to degrade the recalcitrant or difficult-to-degrade long-chain fatty acids resulting from the initial breakdown of FOG. This strain is blended with a consortium of promicrobials capable of fast degradation of high concentrations of proteins, carbohydrates, and cellulosic material commonly found in waste collection systems from these restaurants. To further expedite the treatment process, key formulation ingredients are added to assist the action of the promicrobials. The combination of promicrobials and formulation ingredients provides a very efficient system to maximize grease trap performance for most restaurants. Regular addition is required for full benefits.

For optimal treatment, it is important to maintain good kitchen practices as follows.

- Collect and dispose concentrated FOG in collection drums or garbage collection. Do not pour FOG directly down the drain.
- Do not pour excess chemical solutions such as cleaners, bleaches, or disinfectants directly down drain line. Normal usage should not be harmful.

### Safety of Novo Grease Guard

Toxicity testing conducted by outside laboratory revealed no acute oral toxicity, no acute dermal toxicity, and no acute inhalation toxicity at maximum dose. Acute dermal sensitization studies classify the *Novo Grease Guard* consortium as non-irritating and it does not elicit a skin sensitization reaction.

### Product Characteristics

Bacteria Count	1.5 x 10 <sup>8</sup> cfu/ml (550 billion/gal)
Bacteria Type	Blend of <i>Bacillus</i> spores
Salmonella	Not detected
Appearance	Blue-green liquid
Fragrance	No fragrance added
Shelf-life	2.0 years; maximum loss of 1.0 log at recommended storage conditions

Distributor:

SPCo., Inc.  
200 W. Millbrook Road  
Raleigh, NC 27609

919-848-3599  
Fax: 866-220-6325  
ravent@spcoenzymes.com

### Recommended Application Rate

For optimum results apply **Novo Grease Guard** at a rate of 25 - 30 ounces per day. For drain lines and grease traps apply directly to the head of the drain line system prior to the grease trap. For convenience, **Novo Grease Guard** may be applied intermittently by manual addition but the most effective application is continuous addition by automated chemical feed pumps.

### Storage and Handling

Store in closed containers at 50° - 100°F (10° - 40°C). Wash hands thoroughly with warm, soapy water after contact. Avoid eye contact.

### Available Packaging

- 4 x 1 gallon case
- 5 gallon pail
- 55 gallon drum

### Product Code: 7002096

This product is not approved for use in Canada.



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