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BIOCLEAN doo
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Enzymes in the VENT Liquid

Dear Sir or Madam

The product VENT is a label-free water-based cleaner for the removal of burnt-in and heavily resinified grease. The cleaning performance is supported by enzymes that split up the resinified, varnish-like residues, softening them in the process. The surfactant components in the VENT Liquid dissolve the split-up greases from the surface.

Enzymes are proteins that are able to split up various substances. In the body of living organisms, they assume the task of splitting up the ingested food into smaller units, thus making them available to the body. By means of a series of consecutive enzymes, the food components are split up in such a way that they can enter the bloodstream and become available for the cell construction and energy metabolism in the body.

In the splitting process, enzymes act depending on the substance, i.e. a lipase for instance can only split up natural oils and greases at a particular site in the molecule. It is not able to split up other substances, such as meat fibres, starch- or sugar molecules. The enzyme is inactive as long as no specific degradation product is present.

Enzymes are proteins, which means they are highly sensitive, natural compounds. They are not capable of reproducing themselves. They are also not able to form spores. If enzymes are denatured in physical or chemical environments, it is not possible to reactivate them. Enzymes are destroyed by heat (approx. 60 °C/140 °F), pressure, acids, lyes, harsh detergents, and organic solvents.

Yours faithfully

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