

# Novozymes Grease Guard<sup>™</sup> (Herbal, Free, Pure, D, and D Lipase) An effective solution for worry-free maintenance of grease interceptors

Grease interceptor maintenance is a necessity for smooth kitchen operations. Maintaining the grease interceptor properly doesn't have to be a costly, time-consuming process. The patented beneficial microorganism in Grease Guard augments the natural processes already at work in the grease interceptor. Grease Guard helps degrade grease buildup, reducing problems such as drain line blockages, excessive pumping, and malodors. Grease Guard takes the worry out of grease interceptor maintenance and helps keep the kitchen running smoothly.

## The benefits of using Grease Guard

### Fast, effective grease interceptor maintenance

- Helps reduce grease interceptor maintenance through long-lasting microbial bioaugmentation
- Helps prevent buildup by continuously degrading a broad range of fat, oil, and grease (FOG), as well as other food organics
- Maintains a clean effluent drain line and reduces effluent drain blockages
- Does not carry FOG downstream in the municipal system

### Odor control

- Helps reduce grease interceptor odors by continuously breaking down the odorous volatile fatty acids and odor-causing organics in the grease interceptor

### Advanced microbial technology

- Patented microbial technology for long-lasting performance, even under harsh or low-pH conditions

### Certifications

- EcoLogo<sup>™</sup>-certified formulation available for Grease Guard D Lipase
- Certified within the NSF Nonfoods Compounds Registration Program (Grease Guard Herbal, Grease Guard Pure, and Grease Guard D Lipase)



Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

### Grease degradation



Fig. 1. Novozymes Grease Guard™ contains a patented *Bacillus* microorganism capable of degrading long-chain fatty acids in low-pH conditions, which can help reduce or slow the buildup of grease in the system over time. These pictures show the progression of treatment with Grease Guard over a 6-week period. The grease layer initially appears thick and heavy, but by week 6 is noticeably thinner and lighter.

### Critical effluent parameters

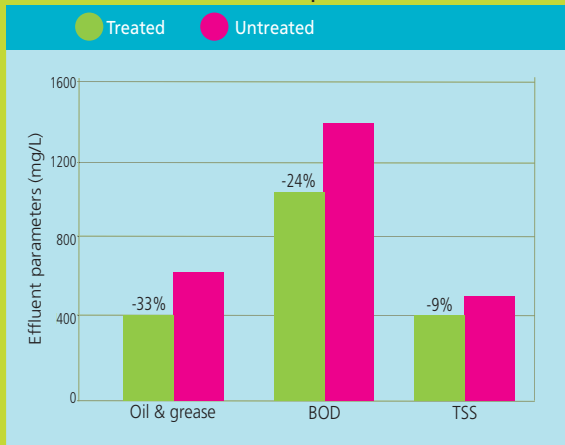


Fig. 2. During a 1-year field study using Novozymes Grease Guard™, key effluent parameters such as oil and grease, biochemical oxygen demand (BOD), and total suspended solids (TSS) were reduced by 33%, 24%, and 9% respectively.

### Degradation of malodorous compounds

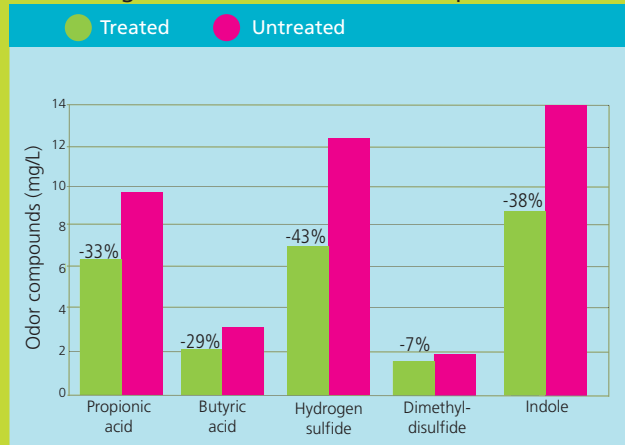


Fig. 3. The beneficial microorganisms in Novozymes Grease Guard™ help degrade odorous compounds that can cause malodors.