

LEB-ALPHA ENZYME



LEB-ALPHA ENZYME is a protein used for the decomposition and breakdown of complex biopolymer systems. LEB-ALPHA ENZYME is pH and thermally sensitive, and exceeding its limitation can result in a diminished reaction rate. LEB-ALPHA ENZYME is best used in guar gum, cellulose and starch biopolymer systems. LEB-ALPHA ENZYME is freeze proofed suspension of active enzymes.

Application

LEB-ALPHA ENZYME is used to breakdown complex biopolymer and organic systems. LEB-ALPHA ENZYME can be used in any system with the appropriate pH and thermal environment. LEB-ALPHA ENZYME's optimal pH range is from 5 - 7.

Advantages

- Quickly and efficiently breaks down complex biopolymers
- Requires a very small amount of enzyme to work
- Selectively targets starch and sugar based additives

Typical Usages

Typical Amounts of LEB-ALPHA ENZYME Added to freshwater	
Drilling Application	% by Volume
Standard Biopolymer System	0.01 - 0.05
Alkaline Biopolymer System	0.05 - 0.1

Properties

Physical Appearance	Amber-brown liquid
Specific Gravity	1.1
pH	7.0-7.5
Freezing Point	-10 °C / 14 °F
Bulk Density	9.10-9.26 lbs/gal

Packaging

Available upon request.