

QUALITY
Da-Clean™ by Damon
 PRODUCTS



EcoCentric™ Enzyme Technology

Da-Clean™ targets polar **Fats, Oil and Grease (FOG)**. Da-Clean™ uses selected enzymes, surfactants and catalysts to enhance cleaning of environmental surfaces and control of FOG in the waste disposal system

Da-Clean™ Molecular Decomposition

Da-Clean™ breaks the molecular structure of FOG as opposed to emulsification, creating a more readily biodegradable waste stream. This action does not allow reformation of grease solids, eliminating build-up in corners, drains and sewers, the sources of odor and pest habitats.



Da-Clean™ Surface and User Safety

Safe for users, surfaces and the environment. At a pH of 7.0, caustic or acid skin irritation does not occur. At an LD₅₀ of 15 grams/kilogram, toxicity is minimal. Surfaces will be protected and waste treatment plant bacteria are complemented.

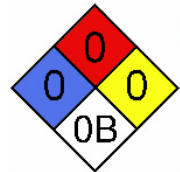
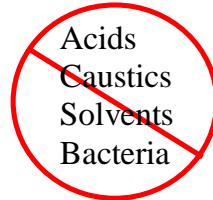


Odor Control

Da-Clean™ products effectively control those undesirable odors present in ammonia, fish, garlic, onion, smoke, and sulfur. Da-Clean™ controls odors selectively – it eliminates malodors and at the same time, does not affect the desirable odors such as perfumes and fragrances. It is an odor absorbing material that does not release the odor even after the material is dry.



Da-Clean™ does not contain:



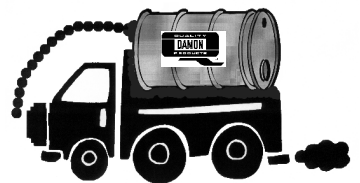
Da-Clean™ Surface Cleaning



Thorough cleaning will help Health Care and Food Processing facilities control cross contamination. Biofilm has been proven to support bacteria growth on surfaces and inhibit sanitation efforts. Effective removal of soil limits the growth of biofilm. Specially selected surfactants and enzymes break the bond between a surface and soil allowing complete removal.

Wastewater FOG Control

Obstructions of fats, oils and grease are a major cause of drain and sewer overflows. A regimen of Da-Clean™ helps to minimize the frequency of grease trap and sewer service activities.



Strict Quality Control



Da-Clean™ products are formulated under strict quality control procedures to assure protection from bacteria inclusion in the enzyme mix and protection of the enzyme activity.



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