



LEELASE A500HT

Desizing enzyme high temperature 110⁰C

Leelase A500HT is an alfa amylase enzyme that use for starch desizing. this enzyme can be used for semi-continues and discontinues method.

Characteristics

Type of product	alfa amylase
Appearance	brown liquid
PH	6-8

Properties

- Make starch to soluble staffs completely
- Maximum efficiency at boiling point
- Without any negative effect on fabric
- Suitable for starch and it's derivative

Guide recipe

1- Jigger

Leelase A 500 HT	0.5-2 g/l
Leesol 405	0.5-1 g/l

2- Winch

Leelase A 500 HT	0.5-1 g/l
Leesol 405	0.3-0.7 g/l

3- Pad winch

Leelase A 500 HT	1.5-3 g/l
Leesol 405	4 g/l

Temperature: 85⁰C PH: 6-7 pick up : 100%

Washing: for all method, suggested that wash with warm water and scouring agent and add 0.5-1g/l soda for better result.

Spesial remarks

Storage stability at least 12 months

The products sensitive to frost. If it is cold,must used after thawing and stirring.