



Food Processing Treatment Products

In-Flight Catering and Airport Restaurants in Brazil

An industrial kitchen in Sao Paulo City, SP, Brazil, prepares meals for air companies. It has thirteen independent grease traps located in various areas, as noted in the chart below.

The individual traps presented a great quantity of accumulated grease, with a strong odor and many suspended solids.

Mega-Bac X Granulated bacterial products, in the doses noted below, were used to treat the traps. A shock dose was administered first, followed by a regular maintenance program.

Using Mega-Bac X Granulated bacterial products reduced the accumulated grease layer by 90%, removed most of the suspended solids, and eliminated the foul odors.

Area of Application	Shock Dose of MBX Granulated	Maintenance Dose of MBX Granulated
Sweets (Four Traps)	20 grams / trap	10 grams / trap
Chocolate (One Trap)	20 grams	20 grams
Pastries (Three Traps)	20 grams / trap	10 grams / trap
Bakery (Two Traps)	Trap#1-30 grams Trap#2-20 grams	Trap#1-15 grams Trap#2-10 grams
Warehouse (One Trap)	30 grams	30 grams
Production (One Trap)	30 grams	30 grams
Washing Area (One Trap)	40 grams	40 grams