BI-1803FG

Microbial Blend for use with Food Processing Wastewater



Features

- Removals of fat, oil, and grease
- Improve efficiency of BOD and COD reduction
- Improve NH₃ removal
- Decrease chemical costs for BOD Removal
- Reduction in aeration requirements
- Improve oxygen transfer

Benefits

- Reduces the amount of oil and grease blockages
- Increases hydraulic flow
- Active in entire treatment system, not just part of it
- Can reduce hydrogen sulfide (H₂S) production
- Safe for all types of lines— will not corrode the system
- Eliminates need for harsh, corrosive chemicals

Description

BI-1803FG is a special blend of selectively adapted bacteria designed to remove oleaginous material (fat, grease and oil) of animal and vegetable origin from wastewater emanating from food processing industries. These industries include meat and poultry, fish, processing cheese manufacturing, dairy processing, rendering, corn and oil, wineries.

brighton industries inc.

BI-1803FG

Microbial Blend for use with Food Processing Wastewater

Applications

SBRs (Sequencing Batch Reactors)
RBCs (Rotating Biological Contractors)
Activated Sludge Systems
Aerated Lagoons/Basins
Ground Water Remediation

Holding Tanks
Oxidation Ditches
Facultative Lagoons
Trickle Filters
Waste Sumps

Characteristics

5 billion /gram
Tan, free flowing powder
Blend of bacillus spores
Neutral
4.0-11.0
Yeast Like
1 year

Storage and Handling

Store in a cool dark place. Wash hands thoroughly with warm, soapy water after use

Optimum Conditions for Use

Bacteria in BI-1803FG perform within a pH range of 4.0 to 11.0 with the optimum pH near 7.0. Temperature affects the activity of the working solution and action increases with rising temperatures up to 120°F. No activity can be expected below 39°F.

