

# KAPPAZYM SPE

## Enzyme for the finishing of protein fibres

Chemical composition	protease
Appearance	yellow to light brown liquid
pH-value 20 °C	5 - 6 (product)
Density 20 °C (g/ml)	approx. 1.1

### Contact

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### Function

KAPPAZYM SPE is used for the enzymatic finishing of protein fibres like e.g. wool and silk.

The product can be used for the softness enhancement of articles made of wool, for the degumming of silk and to generate a peach skin effect / "suede effect" on articles made of silk.

### Application

#### Treatment of wool:

KAPPAZYM SPE should not be overdosed, otherwise the tear strength of the fibre is reduced too much.

#### Discontinuous process:

- 0.5 - 1.0 % KAPPAZYM SPE
- Liquor ratio: 1:10 - 1:40
- Treatment time: 30 minutes
- temperature: 60 - 70 °C
- pH: 8.0 - 10.0

#### Treatment of silk

#### Degumming of silk (before bleaching)

- 0.05 - 0.2 % KAPPAZYM SPE
- 0.5 - 3.0 g/l KAPPAWET OF
- Treatment time: 30 - 60 minutes
- Temperature: 55 °C
- pH: 8.5 - 9.0

Afterwards neutralization and cold rinsing.

#### Generation of a peach skin effect / "suede effect" (after dyeing & printing)

- 0.15 - 0.25 % KAPPAZYM SPE
- Treatment time: 40 - 50 °C
- pH: 7.0 - 9.0

Afterwards deactivation at 80 °C for 20 minutes and 2x cold rinsing.



#### Drying in the tumbler

- for 30 - 60 minutes at 50 °C
- cold tumbling for 30 minutes

Drying in tumbler is important to generate the peach skin effect.

Lab tests are recommended to determine the best dosage.

Regarding the application of the additionally mentioned product, please note the corresponding technical data sheet.

#### Dilution instruction

KAPPAZYM SPE can be diluted in water at any ratio.

#### Storage

KAPPAZYM SPE generally maintains its declared activity for at least 3 months if stored at a temperature of 0 - 25 °C in tightly closed original containers. Longer storage at temperatures above 30 °C should be avoided.

The colour of KAPPAZYM SPE can vary. The colour intensity is not related to the enzyme activity.