



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : C05F 17/00, C11D 3/386, 7/42, 3/38	A1	(11) International Publication Number: WO 98/45228 (43) International Publication Date: 15 October 1998 (15.10.98)
(21) International Application Number: PCT/US98/04465 (22) International Filing Date: 6 March 1998 (06.03.98) (30) Priority Data: 9707212.8 9 April 1997 (09.04.97) GB (71) Applicant (for all designated States except US): RECKITT & COLMAN INC. [US/US]; 1655 Valley Road, Wayne, NJ 07474 (US). (72) Inventor; and (75) Inventor/Applicant (for US only): COONEY, Edward, Matthew, Jr. [US/US]; 23 Lawrence Avenue, West Orange, NJ 07052 (US). (74) Agents: PARFOMAK, Andrew, N. et al.; Fish & Richardson P.C., Suite 2800, 45 Rockefeller Plaza, New York, NY 10111 (US).		(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: PROCESS AND ENZYME-CONTAINING FORMULATION FOR DECOMPOSING FOOD WASTES (57) Abstract Compositions and processes useful for the treatment of macerated foodstuff waste products, particularly foodstuff waste solids macerated by a garbage disposal apparatus. The compositions comprise per gram: 0 - 50 wt.% bacteria complex; 75 - 99.99 wt.% of an enzyme mixture containing: at least 5×10^3 CDU/gram protease enzymes; at least 1.2×10^4 MWU/gram amylase enzymes; at least 1×10^2 LU/gram lipase enzymes; at least 1×10^3 CU/gram cellulase enzymes; 0 - 50 wt.% of a preservative constituent, preferably propylene glycol; 0 - 50 wt.% of one or more nonionic surfactants; 0 - 10 wt.% of one or more optional constituents, selected from: coloring agents, fragrancings compositions, odor neutralizing compositions, micronutrients, pH adjusting agents, thickening agents.		