

How to make Enzyme



Water
1000 c.c



Brown sugar
100 g



fruit peel
300 g



Plastic
container

1



Cut the fruit peel into slices that fit the container.

pour water and brown sugar into the container.



2

3



Put the fruit peel into the container, fill up to 80% and poke some holes on the cap.

At the first month, Stir the mixture 3-5 times.



4

5



After three month of fermentation, it' s ready to use. There' s no expiration date!

How to know whether it succeeds?

If the liquid turns yellowish brown color ----> it' s well fermented.

if the liquid turned black and wormy---->just add in more sugar and let it ferment more as time goes by, it should be better soon!

And remember to keep away from direct sun.

USE / Enzyme needs water added to use.
Kill bacteria /Decompose chemicals /
Break down grease / Clean environmental water

- 1 A great fertilizer for plants**
1cc Enzyme add with 1000cc water · pour into soil once every ten days. provides the root with nutrients, also decreases insect pest.
- 2 Wash fruits and vegetables**
After rinsing the fruit and veg with water, add enzyme into 1000cc water, then soak for about half an hour, the enzyme can decompose chemicals,kill bacteria and parasites.
- 3 Break down greasy dirt**
Mix up enzyme,water and detergent in propotion of 1:1 . it can easily break down greasy dirt on plates and also make a ecofriendly cleanser for kitchen and bathroom.
- 4 Shampoo and body washer**
Mix enzyme and water in propotion of 1:5,and pour into a bottle. Enzyme has no bubble, clean with shampoo or body wash before enzyme, then rinse with water.
- 5 Wipe the floor and environment**
Add one cap of enzyme into half a bucket of water. cockroach and other little insects will dodge due to the improvement of the environment.

**Save the environment and live a healthier life
by using enzyme !**