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(54) **Stabilized enzymatic aqueous detergent compositions.**

(57) The present invention provides a method for stabilizing enzymes in aqueous detergent compositions, which method comprises adding 3 to 50% by weight of a non-polymeric salt to said compositions to precipitate the enzymes into a separate phase and thereby protect the enzymes from other components left solubilized in the compositions. The invention further provides compositions having at least two phases provided in the process of the invention.



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EUROPEAN SEARCH REPORT

Application Number

EP 91 20 2460

DOCUMENTS CONSIDERED TO BE RELEVANT			CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	
A	US-A-4 090 973 (EDWARD J. MAGUIRE ET AL.) * claims * ---	1	C11D3/386 C11D17/00
A	EP-A-0 177 183 (THE CLOROX COMPANY) * claims * ---	1	
A	EP-A-0 238 216 (ALBRIGHT & WILSON LTD) * claims * ---	1	
D,A	EP-A-0 351 162 (ALBRIGHT & WILSON LTD) * page 3, line 38 - line 48 * -----	1	
			TECHNICAL FIELDS SEARCHED (Int. Cl.5)
			C11D
<p>The present search report has been drawn up for all claims</p>			
Place of search BERLIN	Date of completion of the search 25 MAY 1992	Examiner PELLI-WABLAT B.	
CATEGORY OF CITED DOCUMENTS		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons ..... & : member of the same patent family, corresponding document	
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document			