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# Alpha-acetolactate Decarboxylase For Brewing Industry

Alpha-acetolactate decarboxylase (ALDC) for brewing that eliminates diacetyl precursors during fermentation.

SKU **ENZ164** CATEGORY **BEER BREWING ENZYMES** CAS **4081-35-0** GRADE **FOOD GRADE**

PRODUCTION ORGANISM **BACILLUS SUBTILIS**

Food grade · Produced by submerged fermentation · Not restricted for transport

| SHELF LIFE | RECOMMENDED DOSE | BULK DENSITY | PRODUCT PH |
|---|---|---|---|
| **12 months** | **5-500 g/t DS** | **1.10-1.25 g/ml** | **4.0-6.5** |
| sealed, see storage below | optimise for each application | product standard index | measured at 25°C |

## SPECIFICATION

| IDENTITY | |
|---|---|
| Appearance | Liquid Typical |
| Colour | Light Yellow Typical |
| Odour | Slight Fermented Flavor Typical |

| PHYSICAL | |
|---|---|
| Bulk density (g/ml) | 1.10-1.25 Typical |
| pH (25°C) | **4.0-6.5** Typical |

| PURITY AND HYGIENE | |
|---|---|
| Lead (mg/kg) | ≤5.0 Typical |
| Arsenic (mg/kg) | ≤3.0 Typical |
| Total viable count (CFU/mL) | ≤50000 Typical |
| Coliform bacteria (CFU/mL) | ≤30 Typical |
| Salmonella (25mL) | Not Detected Typical |

**Spec** = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

## STORAGE & PACKAGING

SHELF LIFE
**12 months**

STORAGE
**Keep sealed in a dry and cool place; avoid direct sunlight; slight sedimentation is acceptable**

PACK SIZE
**1 kg per bag**

ORDERING
**Online or by e-mail; current price on the product page**

## APPLICATIONS

**Fermentation of beer**
Converts alpha-acetolactate into acetoin, avoiding diacetyl formation.

**Beer maturation**
Reduces diacetyl level and diacetyl reduction time, shortening maturation.

**Food processing**
Widely used in food processing, as stated on the product page.

## DOSAGE

**5-500 g/t DS**

grams per tonne of DS (dry substance)

Optimise for **each application, raw material specifications, product expectation and processing parameters**

Begin testing with a convenient volume.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.



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Online: enzymes.bio/product/alpha-acetolactate-decarboxylase-for-brewing-industry

Enzyme preparations are proteins that may induce sensitization; avoid skin contact and consult a doctor if irritation or allergy develops. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER