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TECHNICAL DATA SHEET

TDS-ENZ300-EN · REV. 02 · 2026-11-03

Food Grade α-Acetolactate Decarboxylase

Converts α-acetolactate into acetoin to prevent diacetyl off-flavor in beer and other fermented beverages.

SKU **ENZ300** CATEGORY **BEER BREWING ENZYMES** GRADE **FOOD GRADE** CATEGORY **BEER BREWING ENZYMES**

Food grade · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	WORKING PH	SHELF LIFE
2000 U/mL	**4 °C – 70 °C**	**3.0 – 7.5**	**12 months**
enzyme activity as stated on the product page	no optimum stated	no optimum stated	sealed, see storage below

SPECIFICATION

IDENTITY	
Appearance	Light yellow liquid Typical
ACTIVITY	
Enzyme activity	**2000 U/mL** Typical
WORKING WINDOW	
Temperature range	4 °C – 70 °C Typical
pH range	3.0 – 7.5 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
Store in a cool, dry environment away from direct sunlight; avoid prolonged exposure to high temperatures or humidity; seal tightly after each use once opened

PACK SIZE
1 kg/bag

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

APPLICATIONS

Apply in beer and craft beer production
Reduces diacetyl and shortens maturation time.

Apply in cider and fruit wine fermentation
Reduces diacetyl-related buttery off-flavors.

Apply in alcoholic beverages and flavored malt drinks
Enhances flavor stability and freshness of finished beverages.

Apply in general food flavor optimization and fermentation processes
Improves yeast productivity and process efficiency.

DOSAGE

5–500 g per ton of product

per ton of product

Formulation	**depends on the specific formulation**
Fermentation conditions	**depends on fermentation conditions**
Diacetyl reduction level	**depends on desired diacetyl reduction level**

Preliminary small-scale testing is recommended to determine the optimal rate.

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

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Online: enzymes.bio/product/food-grade-%ce%b1-acetolactate-decarboxylase

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. 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