Alpha Acetolactate Decarboxylase is a decarboxylase enzyme which prevents the formation of diacetyl by the decarboxylation of alpha-acetolactate to acetoin, and is derived from *Bacillus licheniformis*.

**BENEFITS**

- Reduces cold conditioning time.
- Prevents formation of diacetyl.

**DOSE RATE & APPLICATION**

A typical dosage is 10-15g/1000L (10-15ppm) to be added to the cold wort at the beginning of fermentation.

**PACKAGING & STORAGE**

Alpha Acetolactate Decarboxylase is available in 5kg containers and should be stored cool, dry (max 10°C), and sheltered from direct sunlight. Activity will be maintained for 12 months. Once opened the container should be used within 30 days.

**SPECIFICATIONS**

**PHYSICAL & CHEMICAL**

- **PHYSICAL FORM**
  - Liquid
- **COLOR**
  - Light brown (color may vary from batch to batch)
- **ACTIVITY**
  - min. 2000 Units/g

One α-ALDC unit is the amount of enzyme which at 30°C, pH 6.0 produces one unit of acetoin per minute by the decarboxylation of alpha-acetolactate.

**MICROBIOLOGICAL**

- **TOTAL VIABLE COUNT**
  - < 3000/g
- **YEAST & MOULD**
  - < 100/g
- **COLIFORMS**
  - < 30/g
- **E.COLI**
  - absent/25g
- **SALMONELLA**
  - absent/25g
- **ANTIBIOTIC ACTIVITY**
  - negative by test

**HEAVY METALS**

- **ARSENIC**
  - < 4 mg/kg
- **LEAD**
  - < 10 mg/kg
- **MERCURY**
  - < 10 mg/kg
SAFETY & HANDLING

Avoid unnecessary contact with enzyme preparation during handling. In case of spillage rinse with water. Additional information can be found in the Material Safety Data Sheet.

ADDITIONAL INFORMATION

The micro-organisms used for production of Alpha Acetolactate Decarboxylase are developed by traditional non-GMM technique.

All raw ingredients are declared GMO-free.

Conformity to Standards:
ALDC complies with the current recommended specifications for food grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)