

ALPHA ACETOLACTATE DECARBOXYLASE (ALD511)

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) is 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 10C), 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 a-ALDC unit is the amount of enzyme which at 30C, 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)

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
abvickers@lallemand.com