

SPECIFICATIONS' SHEET ABV AROMAZYME

Enzymatic preparation to enhance hop flavor and aroma in beer from their precursors. Containing β -glucosidase derived from selected strains of *Aspergillus spp*.



PHYSICAL PROPERTIES

APPEARANCE

White to light brown coloured powder

INGREDIENTS

 β -glucosidase, Potassium Chloride and Maltodextrin



The recommended dosage is 5g/hL.

ABV Aromazyme can be used between pH 3.5-6.5 and a temperature between 15-65°C. It is more recommended for use in Ales than in Lagers.

Dilute the enzyme in an adequate amount (avg. 1 in 10) of water to allow an even distribution within the fermenter.

MICROBIOLOGICAL ANALYSIS

SOLIDS	> 90 %
YEAST	< 100 CFU/g
TOTAL PLATE COUNT	< 1000 58G!Y
COLIFORMS	< 30 CFU/g
Salmonella	absent in 25g
Staphylococcus aureus	absent in 1g
Estherichia coli	absent in 25g

PACKAGING, STORAGE & Shelf-life

Product is packaged in laminated foil inside a plastic jar.

68006-75-AB: 1kg (10x100g) carton

ABV Aromazyme is available in 100 g sealed plastic jars, that should be stored in a cold and dry place. Refer to the label of containers for expiry date. If stored properly, the product will maintain the declared activity for 4 years. It is recommended to use all the product once opened, but specifically to avoid warm or wet conditions.

HEAVY METAL ANALYSIS

LEAD	< 5 mg/kg
MERCURY	< 0.5 mg/kg
ARSENIC	< 3 mg/kg
CADMIUM	< 0.5 mg/kg

CONTACT US

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

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

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LALLEMAND MONITORS RESIDUAL AGROCHEMICALS IN THEIR RAW MATERIALS FOLLOWING EU REGULATION.

The information presented is believed to be accurate but should not be construed as express or implied representations or warranties. Users should conduct their own evaluation to determine the suitability of any product for a particular purpose.

