



ENZYME - TECHNICAL DATA SHEET

ABV ALPHA ACETOLACTATE DECARBOXYLASE (ALD511)

abv 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

abv 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
LACTIC ACID BACTERIA	negative by test

HEAVY METALS

ARSENIC	max 3 mg/kg
LEAD	max 5 mg/kg
MERCURY	max 0.5 mg/kg
CADMIUM	max 0.5 mg/kg
HEAVY METALS as Pb	max 30 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 abv Alpha Acetolactate Decarboxylase are developed by traditional non-GMM technique.

All raw ingredients (alpha- acetolactate, glycerol) are declared GMO-free.

The allergens as described in EU regulation number 1169/2011 as amended are not added to this product.

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

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