

ENZYMES

Zyme-O-ALDC

Description

Zyme-O-ALDC is an acetolactate decarboxylase, produced by fermentation of a non-genetically modified strain of *Bacillus subtilis*.

Properties

Zyme-O-ALDC prevents diacetyl formation in beer by converting alpha-acetolactate directly into acetoin, thereby avoiding its oxidative decarboxylation to diacetyl. It is a key enzyme for rapid taste harmonization during green beer maturation and can substantially reduce the time needed for green beer maturation.

Use

Zyme-O-ALDC was developed to prevent diacetyl formation in beer.

Dosage and Addition

1–2 mL/hL at pH 5.5–7.0 and temperature 39°F–147°F (4°C–158°C).
Mix with the cool wort just before the beginning of fermentation.

Please contact your ATPGroup Brewing Products Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store in original unopened package in a cool and dry environment, max 39–46°F (4–8°C) to retain maximum activity. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

Zyme-O-ALDC is available in 1 kg packaging. Larger sizes available by special order.

Product for Professional Use Only

Non-GMO, no flavorings/color additives added

Preservative-free and conforms to FCC-recommended specifications for food enzymes

Please refer to the SDS for safe handling requirements.