



DELTABREW® ALDC

Product Data Sheet

Date of issue: 26 July 2022

Acetolactate decarboxylase for beer treatment

Description: DELTABREW® ALDC is an acetolactate decarboxylase, produced by fermentation of a selected strain of *Bacillus subtilis*. Helping to prevent the diacetyl formation in beer, it is a key enzyme for rapid taste harmonisation during green beer maturation.

DELTABREW® ALDC converts alpha-acetolactate directly into acetoin, and thus avoids its oxidative decarboxylation to diacetyl. The product can substantially reduce the time needed for green beer maturation.

Properties: Enzyme: acetolactate decarboxylase IUBMB: 4.1.1.5
 Activity: >2000 ALDC units/g Form: liquid
 Density: 1.10–1.25 g/ml Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

Application: DELTABREW® ALDC is an acetolactate decarboxylase used to prevent diacetyl formation in beer.

Conditions of use: DELTABREW® ALDC has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Beer fermentation	1 - 2 ml/hl	Mixed with the cool wort just before the beginning of fermentation. ALDC enzyme is active: 4 - 70°C, pH 5.5 - 7.0

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: DELTABREW® ALDC is stabilised with sorbitol and preserved with potassium sorbate and KCl.

Packaging and storage: DELTABREW® ALDC is available in 25 kg polyethylene drums. The product is best stored in the original and unopened packaging under refrigerated conditions (4 - 8°C) in order to retain maximum activity during storage.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.



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Compliance and legal: Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

Purity criteria:	Total plate count	< 50 000 CFU per g	
	Yeasts & Moulds	< 1 000 CFU per g	
	Total Coliforms	< 30 CFU per g	
	Salmonella	absent in 25 g	
	Escherichia coli	absent in 25 g	
	Heavy Metals (as Pb)		< 30 ppm
	Lead	< 5 ppm	
	Arsenic	< 3 ppm	
	Cadmium	< 0.5 ppm	
	Mercury	< 0.5 ppm	
Special diet information:	Kosher:	Certified	
	Halal:	Certified	
	Vegan/Vegetarian:	enzyme product or any constituents are not of animal origin	

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

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