

## α-acetolactate decarboxylase

Cat. No. BRE-1621

Lot. No. (See product label)

## Introduction

**Description** An alpha-acetolactate decarboxylase that bypasses production of diacetyl, converting alpha-acetolactate

to acetoin, which reduces maturation time and improves taste, color and aroma.

Applications Chill-proofing and Maturation

**Synonyms** alpha-acetolactate decarboxylase; Chill-proofing enzyme; Maturation enzyme; Brewing; alpha-

acetolactate decarboxylase; BRE-1621

## **Product Information**

Appearance powder or liquid

*CAS No.* 9025-02-9

## **Usage and Packaging**

**Package** 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form) or subject to client requirement.

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