

**PRODUCT CODE:** 254227/262176  
**ISSUE NO:** 04/14-01-21  
**APPROVED BY:** TOM MASCARA



## PRODUCT SPECIFICATIONS

### DECARBOXYLASE 2000

#### DESCRIPTION

A food grade alpha-acetolactate decarboxylase enzyme produced from *Bacillus subtilis* containing the gene for alpha-acetolactate decarboxylase isolated from *Bacillus brevis*. Used to enhance the maturation of beer.

#### PHYSICAL SPECIFICATIONS

Form/Colour Slightly viscous light brown liquid, free from any foreign organic or inorganic matter  
Odour Free of offensive odour

#### CHEMICAL SPECIFICATIONS

Decarboxylase Activity 1,900 - 2,400 ALDC/g

#### MICROBIOLOGICAL SPECIFICATIONS

Aerobic Plate Count NMT 50,000 cfu/g  
*E. coli* NMT 10 in 25g  
*Salmonella* spp ND in 25g  
ND-Not detected NLT-Not Less Than NMT-Not More Than  
Cfu/g - colony forming units per gram ALDC – alpha-acetolactate decarboxylase activity

#### HEAVY METAL SPECIFICATIONS

Heavy Metals (as Pb) NMT 30 mg/kg  
Lead NMT 5 mg/kg  
Arsenic NMT 3 mg/kg

#### PACKAGING

Standard Size 5 kg, 250g  
Custom Sizes Upon request  
Material 5 litre HDPE blue plastic drum with tamper evident cap  
250ml white HDPE bottle with tamper evident cap

#### TRANSPORT

Ambient temperature.

#### STORAGE INSTRUCTIONS

For optimum stability store refrigerated at 4-6°C.

#### SHELF LIFE

24 months.

#### HAZARDS IDENTIFICATION

Refer to the SDS for Decarboxylase 2000.

#### INGREDIENTS & <sup>1</sup>NUTRITIONAL FACTS

Enzyme, glycerine

	Per 100g
ENERGY	304 kJ
CARBOHYDRATE	27.5 g
FAT (Total)	0 g
(Saturated)	0 g
PROTEIN	2.5 g
SODIUM	mg

<sup>1</sup>Enzymes function in food processing systems as Biocatalysts and are used at extremely low concentrations. It is highly unlikely that the enzyme materially contributes to the nutritional composition of the food.

#### HALAL STATUS

Suitable.

#### KOSHER STATUS

Suitable.

#### GMO STATUS

NON-GMO as no GM derived organism/strain is present in the final product

#### PURITY STATUS

Complies with Food Chemical Codex Standards for food enzymes.

## ALLERGEN STATUS

YES	NO	ALLERGENS
	X	Cereals containing Gluten (Wheat, Rye, Barley, Oats or Spelt or their hybridized strains)
	X	Crustacea & their products
	X	Eggs & egg products
	X	Fish & fish products
	X	Peanuts & their products
	X	Soybeans & their products
	X	Milk & milk products (Lactose)
	X	Nuts & nut products
	X	Sesame seeds & their products
	X	Lupins
	X	Added sulphites in concentration of 10mg/kg or more (Sodium Metabisulphite of approx. 20 ppm)
	X	Lupin

Fermentation media may contain allergens, which are considered consumed during fermentation.

For more information please refer to the link;

<https://www.enzymetechnicalassociation.org/wp-content/uploads/2018/10/Allergen-psn-paper-2.pdf>  
<https://amfep.org/library/files/amfep-statement-on-labelling-of-substances-capable-of-causing-allergies-or-intolerances-present-in-food-enzyme-preparations.pdf>

### Revision History:

01/05-05-18 – New product.  
 02/10-10-18 – AMFEP link updated. TM/HD.  
 03/13-08-19 – Include 250g pack size. TM/HD  
 04/14-01-21 – Increase of decarboxylase activity. TM/HD.

*The information contained in this publication are based on the information given to us by our suppliers and our own research and development work. It is correct and reliable to the best of our knowledge at the time of preparing this document. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.*

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