

# Maturex<sup>®</sup> Pro

In this product the key enzyme activity is provided by acetolactate decarboxylase (ALDC) that catalyzes the following reaction: (2S) -2-hydroxy-2-methyl-3-oxobutanoate <=> (3R)-3-hydroxybutan-2-one + CO<sub>2</sub>

## PRODUCT CHARACTERISTICS/PROPERTIES

Component name	Acetolactatedecarboxylase ALDC
Activity	2500 ADU-L/g
Color	Light brown
Physical form	Liquid
Properties	Product may be hazy and contain slight precipitate; this does not affect enzyme activity or performance
Approximate density (g/ml)	1.15

Color can vary from batch to batch. Color intensity is not an indication of enzyme activity.

## PRODUCT SPECIFICATION

	Lower Limit	Upper Limit	Unit
ALDC unit ADU-L	2500		/g
pH at 25°C	4.5	6.0	
Total viable count	-	10000	/g
Molds	-	100	/g
Yeast	-	100	/g
Coliform bacteria	-	30	/g
E.coli	Not Detected		/25 g
Salmonella	Not Detected		/25 g
Beer spoilers bacteria	-	100	/g
Heavy metals		Max 30	mg/kg
Lead		Max 5	mg/kg
Arsenic		Max 3	mg/kg
Cadmium		Max 0.5	mg/kg
Mercury		Max 0.5	mg/kg

The enzyme analytical method is available from Novozymes Market or customer sales representative.

## COMPOSITION

Preservatives	Potassium sorbate Sodium benzoate
Stabilizers	Glycerol Lactic Acid

## ALLERGEN

Allergen	Substance contained <sup>1</sup>	Allergen	Substance contained <sup>1</sup>
Celery	no	Molluscs	no
Cereals containing gluten <sup>2,4</sup>	no	Mustard	no
Crustaceans	no	Nuts <sup>3</sup>	no
Egg	no	Peanuts	no
Fish	no	Sesame	no
Lupin	no	Soy	no
Milk (including lactose)	no	Sulphur dioxide/sulphites, more than 10 mg per kg or l	no

<sup>1</sup>Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21 USC 301 (US) and GB 7718-2011 (China).

<sup>2</sup>i.e. wheat, rye, barley, oats, spelt, kamut

<sup>3</sup>i.e. almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistacchio nut, macadamia nut and Queensland nut

<sup>4</sup> If No: Glutenfree i.e. < 20ppm (EU Regulation 828/2014)

## NUTRITIONAL VALUES

The product has a typical nutritional value of approximately 525 kJ/100 g enzyme product.

• Protein	1 g/100 g
• Polyols	50 g/100 g
• Organic acid	1 g/100 g
• Ash	0 g/100 g
- Sodium	(0.01 g/100 g)
• Moisture	48 g/100 g

Valid from 2018-10-31

## GM STATUS

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This product is not a GMO.

**Production organism** Bacillus licheniformis

The enzyme product is manufactured by fermentation of a microorganism that is not present in the final product. The production organism is improved by means of modern biotechnology.

## STORAGE CONDITION

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**Recommended storage:** 0-10 °C (32-50 °F)

Packaging must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best-before date to avoid the need for a higher dosage.

**Best before:** You will find the best-before date in the certificate of analysis or on the product label.

The product gives optimal performance when stored as recommended and used prior to the best-before date.

The product can be transported at ambient temperature. Following delivery, the product should be stored as recommended.

## SAFETY AND HANDLING PRECAUTIONS

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Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes, and mucous membranes upon prolonged contact. See the Safety data sheet for further information regarding safe handling of the product and spills.

## COMPLIANCE

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The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

Kosher and Halal certificates are available from Novozymes Market or customer sales representative.

## CERTIFICATIONS

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Novozymes is a signatory to United Nations Global Compact, United Nations Convention on Biological Diversity and report on our sustainability performance through Global Reporting Initiative (GRI). See all our commitments under sustainability on [www.novozymes.com](http://www.novozymes.com).



## FOOD SAFETY

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Novozymes has carried out a hazard analysis and prepared an HACCP plan describing the critical control points (CCPs). The HACCP plan is supported by a comprehensive prerequisite program implemented in Novozymes' GMP practices. The product is produced according to Novozymes' HACCP plan, GMP practices, and additional requirements controlled by Novozymes' Quality Management System.

The product complies with FAO/WHO JECFA- and FCC-recommended purity requirements regarding mycotoxins.



## PACKAGING

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The product is available in different types of packaging. Please contact the sales representative for more information.

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For more information, or for office addresses, visit [www.novozymes.com](http://www.novozymes.com)

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