



ENZYMES
IMOBLOOM
TECHNICAL DATA SHEET

Description

IMOBloom is a transglucosidase enzyme that offers an innovative approach for achieving reduced fermentability when added at the onset of mashing. The ideal solution for Low ABV, and sessionable beers, as well as NON-alcoholic beers (in combination with Dealcoholisation).

Benefits

- Easy to use
- Improved Mouthfeel in low ABV beers
- Retains traditional beer character (authentic flavour)
- Lower Fermentability (RDF <40%)
- Better Aroma Retention in Dealcoholisation
- Higher Efficiency

Principle

This transglucosidase enzyme converts fermentable sugars into non-fermentable isomalto-oligosaccharides (IMOs) with highly resistant α -1,6-linkages.

IMOBloom first binds to one glucose unit within a maltose molecule, releasing the other glucose. The enzyme-glucose complex then reacts with another maltose molecule, transferring the glucose to form panose, while liberating additional glucose. The free glucose from maltose, along with other glucose generated during mashing, undergoes further secondary reactions, influencing the overall carbohydrate profile of the wort.

PRODUCT CODE

IMOBLOOM-1K
IMOBLOOM-5K

COMMODITY CODE

35079090

PACKAGING (KG)

1, 5 kg

STORAGE

Keep in original container. Keep container sealed when not in use.

Temperature

Recommended storage temperature is 5°C - 10°C.

Location

Store in cool conditions away from direct sunlight.

Shelf Life

At the recommended storage conditions, two years from date of manufacture.

Application & Rates of Use

IMOBloom is typically added at the time point of mashing simultaneously with grist or shortly after mashing in. As a guideline, the pH optimum is around 4.5 (<5.5) and the temperature optimum 68 °C (62-73 °C). Typical dose rate is 1-5 kg/MT of grist, with a high correlation between time and enzyme dosage.

IMOBloom can support the production of low ABV and sessionable beers by reducing fermentable sugars; however, for non-alcoholic beer production, further dealcoholisation is required — though you'll benefit from significantly improved aroma recovery, mouthfeel and up to 60% higher product volume.

Guidelines For Use

Do not use maltose negative yeast for fermentation in combination with this enzyme.

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '**Product Specification Sheet**' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name : IMOBloom
	Product code: IMOBLOOM-1K / IMOBLOOM-5K
	Doc Ref: TDS096
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 24/04/2025
	Issue Number: V01
	Written by: Celina Dugulin
	Authorised by: Iain Kenny