

ENZYMES

BUZZBOOM

TECHNICAL DATA SHEET

Description

BuzzBoom is an innovative enzyme-based processing aid designed for the production of no- and low-alcohol (NOLO) beers. It contains glucose oxidase, which is added during mashing to improve flavour balance, enhance freshness, and reduce oxidative stress in wort production.

By actively modifying the early brewing environment, BuzzBoom helps brewers create a cleaner, more rounded base beer without the need for costly dealcoholisation equipment or additional capital investment.

Benefits

- Enhanced sweet-sour balance in NOLO beers
- Improved flavour stability and freshness
- Reduced oxidative stress during wort production
- Better mouthfeel and overall drinkability
- No requirement for CAPEX investment in dealcoholisation systems
- Provides a superior base for flavour innovation (hops, natural flavours, fruit notes)

Principle

BuzzBoom is based on the enzymatic activity of glucose oxidase (GOD), which catalyses the conversion of glucose into gluconic acid while consuming oxygen.

This reaction delivers three key process effects:

- Oxygen removal → reduced wort oxidation and improved flavour stability
- Formation of gluconic acid → slight pH reduction
- Glucose modification → improved balance of sweetness and acidity in NOLO beer bases

Overall, this early-stage enzymatic control helps optimise wort quality before fermentation begins.

PRODUCT CODE

BUZZ-BOOM

COMMODITY CODE

35079090

PACKAGING

1kg

5kg

STORAGE

Keep in original container.

Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 4 – 8°C (39 – 46°F)

Do not freeze

Location

Store in a cool, sealed container away from direct sunlight

Shelf Life

At the recommended storage temperature, 24 months from the date of manufacture.

Application and Rates of Use

How to apply

BuzzBoom can be dosed directly into the mash as either a powder or pre-dissolved liquid solution (recommended: 1 kg in 4 L of ambient brewing liquor for easier dispersion).

When to use

Add at the onset of mashing, ensuring good mixing into the mash bed for optimal enzyme activity.

Rates of use

1.0 – 2.0 kg per metric tonne (MT) of raw materials

Guideline for use

- 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'

+44 (0) 115 978 5494

compliance@murphyandson.co.uk

	Product name : Buzzboom
	Product code : BUZZ-BOOM
	Doc Ref : TDS109
For Health & Safety Information refer to the Safety Data Sheet	Issue Date : 13/05/2026
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	Written by : Celina Dugulin
	Authorised by : Iain Kenny