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the Era of Genomics; 4.2 DNA Barcoding: General Characteristics and Applications for the Analysis of Modern Foodstuffs; 4.3 Microbiological Composition of Foodstuffs; 4.4 Pathogenic Microorganisms and Food Spoilage; 4.5 Towards a Molecular Identification of Food-Related Microorganisms; 4.6 Towards a Standardized Molecular Identification of Food Raw Materials; 4.7 Next-Generation Technologies to Characterize Complex Food Matrices and their Microbiome
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Chapter 7: Application of Microbial Enzymes in the Food Industry7.1 Introduction; 7.2 The Main Enzymes; 7.3 Main Microorganism Producers of Enzymes; 7.4 Marine Microbial Enzymes; 7.5 Dairy Industry; 7.6 Microbial Enzymes Applied in the Beverage Industry; 7.7 Animal Feed; 7.8 Targeting Microbial Enzymes of Industrial Interest; 7.9 Mathematical Models for Enhanced Enzyme Production; Acknowledgements; References; Chapter 8: Enzymatic Modification of Proteins and Starches for Gluten-Free and Low-Glycaemic-Index Foods for Special Dietary Uses; 8.1 Introduction; 8.2 Foods for Special Dietary Uses
8.3 Wheat Constituents that may Trigger Adverse Reactions
