

1. Record Nr.	UNINA9910254044503321
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Titolo	Biosurfactants in Food / / by Deepansh Sharma
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2016
ISBN	3-319-39415-0
Edizione	[1st ed. 2016.]
Descrizione fisica	1 online resource (XIV, 86 p. 24 illus., 20 illus. in color.)
Collana	SpringerBriefs in Food, Health, and Nutrition, , 2197-571X
Disciplina	668.1
Soggetti	Microbiology Food—Biotechnology Food Microbiology Food Science Applied Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	Introduction -- Classification and properties of biosurfactants -- Application of biosurfactants in food -- Future prospects.
Sommario/riassunto	The present work aims to cover the perspectives of biosurfactants, which can be of interest in food-related industries and biomedical applications. Biosurfactants are a structurally diverse group of surface-active molecules extensively produced by bacteria, yeast and fungi. Despite having significant potential associated with emulsion formation, anti-adhesive and antimicrobial activities, considerably few applications have been reported regarding applications of biosurfactants in food formulations and processing. The utilization of biosurfactants, which are highly functional in food and biomedical applications, has become more and more significant. Along with providing an overview of biosurfactant properties, the book suggests how these properties could be applicable in the food industry.