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Nota di contenuto	1. Introduction to food enzymes 2. Microbial enzyme in food biotechnology 3. Enzymes in the beverage industry 4. Enzymes in fruit juice processing 5. Application of microbial enzymes in the dairy industry 6. Wine enzymes : potential and practices 7. Enzymes in the animal feed industry 8. Enzymes in the meat industry 9. Enzymes for use in functional foods 10. Enzymes as additives in starch processing : A short overview 11. Lysozyme : a natural antimicrobial enzyme of interest in food applications 12. Ligninolytic enzymes: an introduction and applications in the food industry 13. Hydrolases of halophilic origin with importance for the food industry 14. Fungal proteases and production of bioactive peptides for the food industry 15. Application of proteases for the production of bioactive peptides 16. Development of functional food from enzyme technology: a review 17. Current development and future perspectives of microbial enzymes in the dairy industry 18. Enzymes for fructooligosaccharides production: achievements and opportunities 19. Anti-biofilm enzymes as emerging technology in food quality and safety 20. Enzyme and bioactive peptides -- a strategy for discovery and identification of anti-hypertensive peptides 21. Transglutaminase-crosslinked edible films and coatings for food applications 22. Application of a novel endo-ss-

N-acetylglucosaminidase to isolate an entirely new class of bioactive compounds; N-glycans 23. Enzymatic production of steviol glucosides by using  $\alpha$ -glycosidase and their applications 24. Enzymatic processing of juice from fruits/vegetables: An emerging trend and cutting edge research in food biotechnology 25. Non-Saccharomyces yeasts: an enzymatic unexplored world to be exploited 26. Fructosyltransferases and invertases: Useful enzymes in food and feed industries 27. Nutritional and nutraceutical improvement by enzymatic modification of food proteins 28. Plant-derived enzymes: A treasure for food biotechnology 29. Exploiting microbial enzymes for augmenting.

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Sommario/riassunto

Enzymes in Food Biotechnology: Production, Applications, and Future Prospects presents a comprehensive review of enzyme research and the potential impact of enzymes on the food sector. This valuable reference brings together novel sources and technologies regarding enzymes in food production, food processing, food preservation, food engineering and food biotechnology that are useful for researchers, professionals and students. Discussions include the process of immobilization, thermal and operational stability, increased product specificity and specific activity, enzyme engineering, implementation of high-throughput techniques, screening to relatively unexplored environments, and the development of more efficient enzymes.

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