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Titolo	Novel Food Grade Enzymes : Applications in Food Processing and Preservation Industries // edited by Abhishek Dutt Tripathi, Kianoush Khosravi- Darani, Suresh Kumar Srivastava
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Nota di contenuto	Chapter 1. Food Enzymes- General properties and Kinetics -- Chapter 2. Plants and Animal Derived Enzymes & their Potential Application -- Chapter 3. Enzymes in Fruits & Vegetable Processing Industries-II -- Chapter 4. Production of , and - Cyclodextrin Gluconotransferase (CGTase) and their Applications in Food Industry -- Chapter 5. Enzyme in Milk and Milk Products: Role and Application -- Chapter 6. Enzymes in Brewing and Wine Industries -- Chapter 7. Enzymes Immobilization and Its Infusion Strategy in Food Products -- Chapter 8. Enzymes in

Meat, Fish and Poultry Products Processing & Preservation-I -- Chapter 9. Enzymes in Meat, Fish and Poultry Products Processing & Preservation-II -- Chapter 10. Enzymes in Functional Food Development -- Chapter 11. Enzymes as Active Packaging System -- Chapter 12. Enzymes as Tool in Food Analysis & Food Borne Pathogen Detection.

Sommario/riassunto

This book covers all the aspects of food-grade enzymes, including their classification, kinetics, microbial production, biosynthetic pathways, commodity-wise industrial applications, and downstream processing strategies. The broad focus of this book is on the application of various classes of enzymes in dairy, fruits and vegetables, cereals and oilseeds, meat and poultry, and brewing and food packaging industries. Certain recent areas such as nanotechnological perspective in enzyme immobilization, infusion strategies as well as its efficient usage in food packaging and preservation are some of the salient highlights of this book. This book also discusses the aspects related to application of enzymes in functional food development and shelf life extension of various commodities food products. This book is beneficial for researchers, students, entrepreneurs, and industry experts in broad disciplines such as food processing, food biotechnology, food microbiology, biochemistry, agriculture, biotechnology, biochemical engineering, and bioprocess technology.
