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I. Introduction

Sommario/riassunto

In the past 35 years, the use of commercial enzymes has grown from an insignificant role in the food industry to an important aspect of food processing. This Third Edition of *Enzymes in Food Processing* explores recent and extensive changes in the use of enzymes as well as the discovery of new enzymes and their uses. Included in the book is a history of the role of enzymes in food processing, enzyme characterization, a discussion of different classes of enzymes including lipases and proteases, commercial enzyme production, and the processing of particular foods such as meat, vegetables, fruit
