1. Record Nr. UNINA9910798302003321 Biotechnological production of natural ingredients for food industry // **Titolo** edited by Juliano Lemos Bicas, Mario Roberto Marostica Jr., Glaucia Maria Pastore Sharjah, United Arab Emirates:,: Bentham Science Publishers,, 2016 Pubbl/distr/stampa ©2016 **ISBN** 1-68108-265-9 Edizione [First edition.] 1 online resource (512 p.) Descrizione fisica Disciplina 660.60289 Soggetti Biotechnology - Safety measures Biotechnology - Health aspects Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references at the end of each chapters and index. Nota di contenuto CONTENTS; FOREWORD; PREFACE; List of Contributors; Introductory Overview of Biotechnological Additives; INTRODUCTION; HISTORICAL ASPECTS OF BIOTECHNOLOGY FOR MODERN DEVELOPMENTS: Enzymes: Genetic Engineering: MAIN BIOTECHNOLOGICAL INGREDIENTS: FROM RESEARCH TO INDUSTRY; CONCLUDING REMARKS; CONFLICT OF INTEREST; ACKNOWLEDGMENTS; REFERENCES; Alternative Sweeteners: Current Scenario and Future Innovations for Value Addition: INTRODUCTION; NATURAL SWEETENERS; GLOBAL SWEETENERS MARKET; USES OF SWEETENERS IN FOOD INDUSTRY; NATURAL SWEETENERS OF PLANT ORIGIN: Non-Saccharide Natural Sweeteners ECONOMICAL IMPORTANCE AND COMMERCIAL RELEVANCE OF BIOTECHNOLOGICALLY PRODUCED SWEETENERSNATURAL SACCHARIDE-DERIVED SWEETENERS; Polyols; Mannitol; Sorbitol; Xylitol; Erythritol: Isomalt: Maltitol: Industrial Relevance: RESEARCH ADVANCES IN PLANT DERIVED NON-SACCHARIDE SWEETENERS; IMPENDING AREAS OF RESEARCH: THE FUTURE OF INNOVATION IN ALTERNATIVE

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Enzyme Proximity for L-threonine Production