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Sommario/riassunto

This book, coordinated by Mohamed Ghoul, explores the role of enzymatic processes and lactic bacteria in the food industry. It provides a detailed examination of enzymes, their mechanisms, and their applications in food processing. The text covers enzyme kinetics, the influence of environmental factors on enzyme activity, and the various types of enzymes utilized in food production, including

oxidoreductases, transferases, hydrolases, lyases, isomerases, and ligases. Additionally, it addresses enzyme production methods and strategies for enhancing enzymatic processes, such as enzyme engineering and immobilization technology. Aimed at professionals and researchers in food science and biotechnology, the book serves as a comprehensive resource on the biotechnological applications of enzymes in the food sector.
