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Sinopsis

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Written by an international team of contributors, Novel Enzyme Technology for Food Applications reviews the latest advanced methods to develop specific enzymes and their applications. Part 1 discusses fundamental aspects of industrial enzyme technology. Chapters cover the discovery, improvement and production of enzymes as well as consumer attitudes towards the technology. Part 2 explores enzyme technology for specific food applications such as textural improvement, protein-based fat replacers, flavor enhancers, and health-functional carbohydrates. It is a standard reference for all those in industry and academia concerned with improving food products with this advanced technology.

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