



Biocatalysts and Biocatalysis in Food Industry

Guest Editor:

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Message from the Guest Editor

Enzymes and whole-cell catalysts, active under mild conditions, are traditionally used in food production. The application of enzymes in the food industry ensures the production of high-quality products, food safety and security, and the production of functional food. It also preserves products; increases nutritive values; and improves the taste, flavor, and texture of the food. Enzymes in the food industry play an important role as food processing aids, and in the valorization of waste- and by-products. New enzymes are required for specific applications, and available enzymes need to be improved by using a new toolbox, that is, protein engineering and molecular biology techniques and mutagenesis. Traditional methods of medium engineering are also used (e.g., immobilization). A paradigm shift in designing biocatalytic processes has been observed, and tailoring enzymes to the processing conditions is required. This Special Issue collects original research papers, reviews, and opinions focused on the biocatalysts and biocatalysis in the food industry. Submissions are also welcome from outside the areas presented above.

