Special Issue

Food Grade Immobilisation Systems for Enzymes

Message from the Guest Editor

Food-grade immobilisation systems for enzymes have received increasing attention in recent years. Immobilisation techniques involve physically confining enzymes to a specific region while preserving their catalytic capabilities. This approach enables the use of enzymes in optimal micro-environments and conditions. It enhances their properties by modifying various catalytic features, across a range of pH and temperature conditions, offering the possibility of recyclability over multiple catalytic cycles. Additionally, stable immobilised biocatalyst systems simplify enzyme separation from the reaction medium, mitigate or completely prevent product contamination, and facilitate enzyme application in diverse types of reactors. The potential advantages and suitability of immobilised enzymes in the food industry, have prompted numerous investigations in this field. This Special Issue will attempt to bring together food scientists, food engineers, and packaging technologists from around the world who are working on innovative immobilisation systems of enzymes for food applications, presenting the state of the art in this emerging field of science and technology.

Guest Editor

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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