

Special Issue

Application of Enzyme Engineering in Food

Message from the Guest Editors

Enzyme engineering is a technology that uses the biocatalytic function of enzymes to transform the raw materials into useful substances for application, including the preparation, immobilization and modification of enzymes. At present, the enzymes used in industry still only account for a very small part of the known enzymes in nature. Therefore, depending on protein chemistry methods, researches have focused on the development of new enzymes with special functions, as well as improving the stability and catalytic efficiency of enzymes. In recent years, as an important part of modern bioengineering, enzyme engineering has become more and more widely used in food processing such as grains, meat, fruits, vegetables, and dairy products. The vigorous promotion and development of enzyme engineering has significantly improved the quality of food and provided huge economic and environmental benefits, which proves the unlimited application potential of enzyme engineering in the food industry.

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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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