

## Special Issue

# Enzymes' Chemistry in Food

### Message from the Guest Editors

Enzymes have been used since ancient times for food production. Enzymes are essential in food processing and manufacture, such as to tenderize meat, to produce dextrose, to clarify wine, to break up materials during fermentation, etc. Enzymes can modify and improve the functional, nutritional, and sensory properties of ingredients and products. Enzymes have found widespread applications in the processing and production of all kinds of food products. Some effects of naturally occurring enzymes are often undesirable, for example, the browning reactions in fruits and vegetables by polyphenol oxidases. Control methods are needed for further development. Microbial enzymes are receiving more attention owing to their catalytic activity, specificity, stability, and cost-effectiveness. Microbial enzymes which can be produced through fermentation techniques play a major role in food industries. Enzymes such as proteases, lipases or xylanases have wide applications in food sectors. For these reasons, this Special Issue of *Foods* is focused on enzymes' chemistry in food due to their highly efficient catalytic property and wide application in food industries.

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### Deadline for manuscript submissions

closed (28 August 2024)



## Foods

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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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