

Special Issue

Application of Enzyme Engineering Technology in Food Industry

Message from the Guest Editor

Over the last few decades, biocatalysis as an effective alternative to chemical catalysts has been found to exhibit extremely superb biochemical functions and been widely applied in industries. An enzyme which meets the needs of industrial application, including high substrate specificity, high catalytic activity, and high thermal stability, is highly desirable. However, most enzymes own poor properties in terms of intolerance to changes in the surrounding environment, such as pH and heat, limiting commercial applications. Strategies have been investigated to enhance the catalytic activity and stability of enzymes, including mutagenesis (rational design, directed evolution, semi-rational design) and immobilization. We invite authors to contribute to this Special Issue with articles related to the application of enzyme engineering technology (mutagenesis, immobilization, or modification) to improve the properties of enzymes and their use in the food industry, including the enzymatic preparation of bioactive compounds, important food ingredients or functional foods, enzymatic modification of carbohydrate polymers, protein, lipids and other biomacromolecules, and many other aspects.

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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