Special Issue

Development of Immobilized Enzymes for Food Applications

Message from the Guest Editors

Enzymes offer the potential for many exciting applications, and their use in food processing can modify/improve the functional, nutritional, and sensory properties of food and beverages. However, all of the desirable enzymes characteristics and their widespread industrial applications are often hampered by their limited operational stability and lack of recovery. These drawbacks can be overcome by the technique of immobilization, which is achieved by fixing the enzyme to or within water-insoluble inert supports. Compared with their free forms, immobilized enzymes are generally more convenient to handle, allowing for easier separation, thus avoiding protein contamination of the product. Immobilization also facilitates the efficient recovery and reuse of costly enzymes, and promotes their use in continuous bioreactors. A further benefit is the enhanced stability of the biocatalyst, both under storage and operational conditions. This Special Issue is open to all contributions aimed at exploring the various enzyme immobilization methods, the need for enzyme immobilization, and their use in the food industry.

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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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