

ENZYME APPLICATION IN INDUSTRY

Dairy Food Industry



1. Protease as coagulant in cheese production
2. Lactase involve in hydrolysis of lactose to give lactose-free milk products

Brewing

1. Cellulase and maltogenic amylases involve in liquefaction, clarification and to supplement malt enzymes

Wine, Juice and Alcohol Production



- Amyloglucosidase converts starch to sugar
- Pectinase increase in yield and juice clarification
- Glucose oxidase involve in oxygen removal

Baking



1. Maltogen amylase delays process by which bread becomes stale
2. Pentosanase involve in breakdown of pentosan, leading to reduced gluten production

Meat

1. Protease and papain involves in meat tenderising

Starch

1. Phytase, glucoamylases, pullulanase and hemicellulases involves in modification and conversion of dextrose or high fructose syrups
2. Amylase increases bread softness and volume
3. Cellulase involves in starch liquefaction and saccharification

Lipid

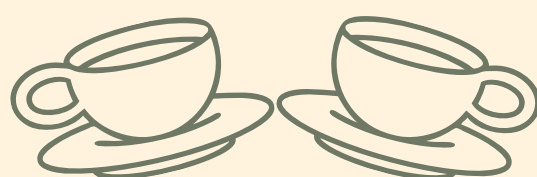


1. Lipase involves in cheese ripening, improving quality of edible of oils and fats

Pectinase

1. It improves the yield and quality of essential oils (pepper and cardamom)
2. It involves in preparation of modified pectins used as functional food ingredients

Tannase



1. It releases gallic acid and glucose
2. It removes tannins from a green tea infusion and involves in preparation of instant tea