

APPLICATION OF MICROBIAL ENZYMES IN FOOD INDUSTRY: A REVIEW

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Enzymes and microbes have long been used in preparing food. Novel enzymes with a wide range of uses and specificity have been discovered as technology has advanced, and new application areas are continually being researched. Microorganisms such as bacteria, yeast, and fungus, as well as their enzymes, are commonly utilized in a variety of food preparations to improve flavor, texture and overall quality, while reducing processing time and costs. Furthermore, the advancement of recombinant DNA technology and process engineering makes these microbial sources more suitable and productive for industrial uses. The current review highlights the most recent advances in enzyme technology for the food industry. A comprehensive list of enzymes used in food processing, as well as the microbiological sources of these enzymes and their diverse applications are discussed.
