



## The use of enzymes in food processing: A review

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### **Abstract:**

Enzymes are protein molecules working as specific impetuses for chemical responses. Chemicals have consistently been essential to food innovation due to their capacity to go about as impetuses, changing crude materials into improved food items. Food preparing chemicals are utilized as food added substances to alter food properties. Food preparing chemicals are utilized in starch handling, meat handling, dairy industry, wine industry, and in production of pre-processed nourishments. The current audit broadens the outskirts of chemical innovation towards food handling applications and examines the significant qualities of different proteins and its sources, utilized in food businesses. Different strategies for catalyst immobilization for food handling applications have additionally been examined in detail.

### **Biography:**

Madhu Kumar is currently working as a assistant professor at Sardar Vallabhbhai Patel University, India. He is interested in the research of the food and the technology.

### **Recent Publications:**

1. Fermentation of xylo-oligosaccharides obtained from wheat bran and Bengal gram husk by lactic acid bacteria and bifidobacteria, Madhukumar
2. Immunomodulatory activity of xylo-oligosaccharides from Bengal gram (*Cicer arietinum* L.) husk, Madhukumar



3. Structural characterisation and determination of prebiotic activity of purified xylo-oligosaccharides obtained from Bengal gram husk (*Cicer arietinum* L.) and wheat bran (*Triticum aestivum*), Madhukumar
4. Production, purification, and characterization of two extremely halotolerant, thermostable, and alkali-stable  $\alpha$ -amylases from *Chromohalobacter* sp. TVSP 101, Madhukumar

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