

Contents

Preface *iii*

PART I. GENERAL ASPECTS

INTRODUCTION

1. Protein Structure and Kinetics of Enzyme Reactions: A Historical Perspective 1
John R. Whitaker
2. History of Enzymology with Emphasis on Food Production 11
Poul Børge Poulsen and Klaus Buchholz
3. What Enzymes Do and Why They Are Highly Specific and Efficient Catalysts 21
John R. Whitaker
4. Enzyme-Catalyzed Reactions: Experimental Factors that Affect Rates 31
John R. Whitaker
5. Inactivation of Enzymes: From Experimental Design to Kinetic Modeling 49
Ann Van Loey, Indrawati, Chantal Smout, and Marc Hendrickx

REGULATORY ISSUES

6. Regulatory Issues of Enzymes Used in Foods from the Perspective of the E.U. Market 59
Danielle P. Praaning
7. Regulatory Issues of Food Enzymes Used in the United States 67
John R. Whitaker

EXTREMOPHILIC ENZYMES

8. Properties of Extremophilic Enzymes and Their Importance in Food Science and Technology 77
Magnús M. Kristjánsson and Bjarni Ásgeirsson

THE FOOD CHAIN AND ENZYMES

9. Nitrogen Fixation and the Enzyme Nitrogenase 101
William E. Newton
10. Enzymes in Amylose and Amylopectin Biosynthesis 117
Bruce P. Wasserman and Ying Yu
11. Fatty Acid Biosynthesis and Triacylglycerol Assembly 125
Allan Keith Stobart and Gareth Griffiths
12. Phospholipid Biosynthetic Enzymes in Plants 147
Ralph E. Dewey and Anthony J. Kinney
13. Applications of Oxidoreductases in Foods 161
Colja Laane, Yvonne Bruggeman, and Chris Winkel
14. Transgenic Plants for Production of Enzymes 175
Anne S. Ponstein, Rob F. Beudeker, and Jan Pen
15. Enzymes in Protein Biosynthesis 193
John R. Whitaker
16. Nucleic Acid Biosynthesis 211
Dominic W. S. Wong

ENZYMES AS TOOLS TO MODIFY FOOD COMPONENTS

17. Protein Modification to Optimize Functionality: Protein Hydrolysates 221
Ton Kunst
18. Production and Modification of Acylglycerides 237
Rob M. M. Diks

ENZYMES IN FOODS POSTHARVEST

19. Significance of Indigenous Enzymes in Milk and Dairy Products 255
Patrick F. Fox
20. Exogenous Enzymes in Dairy Technology 279
Patrick F. Fox
21. Flavor Enhancement in Fruit Juices and Derived Beverages by Exogenous Glycosidases and Consequences of the Use of Enzyme Preparations 303
Ziya Günata

IMMOBILIZED ENZYMES AND THEIR APPLICATIONS

22. Entrapment of Biocatalysts by Prepolymer Methods 331
Takuo Kawamoto and Atsuo Tanaka
23. Genetic Immobilization of Enzymes on Yeast Cell Surface 343
Mitsuyoshi Ueda, Toshiyuki Murai, and Atsuo Tanaka
24. Use of Immobilized Enzymes in the Food Industry 359
Harold E. Swaisgood

ENZYME UTILIZATION AND DEVELOPMENT

25. Enzymes and Food Analysis 367
Philip O'Connell and George G. Guilbault
26. Recent Advances in Enzyme Development 379
Dominic W. S. Wong

PART II. SPECIFIC ENZYMES**OXIDOREDUCTASES**

27. Catalase 389
Dominic W. S. Wong and John R. Whitaker
28. Horseradish Peroxidase 403
Zhong Yi Yuan and Tai Jiao Jiang
29. Glutathione Peroxidase 413
Jun-qiu Liu and Gui-min Luo
30. Glucose Oxidase 425
A. J. Vroemen
31. Lactate Dehydrogenase 433
Hayao Taguchi
32. Alcohol Dehydrogenase 443
Sabato D'Auria
33. Alcohol Dehydrogenase 453
Sandrine Dallet, Marie Trovaslet, and Marie Dominique Legoy
34. Amine Oxidase 467
Akio Ito and Jichun Ma
35. Prolyl 4-Hydroxylase 477
Robert B. Rucker, Ana Samimi, and Jerold A. Last

36.	Lysyl Hydroxylase <i>Ana Samimi, Jerold A. Last, Lucas C. Armstrong, and Robert B. Rucker</i>	485
37.	Lysyl Oxidase <i>Robert B. Rucker, Alyson E. Mitchell, Eskouhie Tchapanian, and Jerold A. Last</i>	493
38.	Superoxide Dismutase <i>Hirokazu Hara, Tetsuo Adachi, and Kazuyuki Hirano</i>	503
39.	Polyphenol Oxidase <i>Edna C. Ramirez, John R. Whitaker, and Victoria M. Virador</i>	509
40.	Laccase <i>William H. Flurkey</i>	525
41.	Mammalian Sulfhydryl Oxidase <i>Harold E. Swaisgood and Violeta G. Janolino</i>	539
42.	Xanthine Oxidase <i>John R. Whitaker</i>	547
43.	Lipoxygenase and Associated Enzymes <i>Harold W. Gardner</i>	557
44.	Sorbitol Oxidase <i>Kohei Oda and Kazumi Hiraga</i>	569
TRANSFERASES		
45.	Starch Phosphorylases <i>Ying Yu</i>	577
46.	Amylosucrase <i>Volker Büttcher</i>	585
47.	Dextransucrase <i>Klaus Buchholz and Pierre F. Monsan</i>	589
48.	Levansucrase <i>Ki-Bang Song and Sang-Ki Rhee</i>	605
49.	Cyclodextrin Glycosyltransferase <i>Lubbert Dijkhuizen and Bart A. van der Veen</i>	615
50.	Limonoid Glucosyltransferase <i>Shin Hasegawa, Masayuki Kita, and Mitsuo Omura</i>	629
51.	Transglutaminase <i>Chang-Rak Ha and Ichiro Iuchi</i>	637

HYDROLASES

- | | | |
|-----|--|-----|
| 52. | Feruloyl Esterases
<i>Craig B. Faulds and Gary Williamson</i> | 657 |
| 53. | Lipase
<i>Dominic W. S. Wong</i> | 667 |
| 54. | Chlorophyllase
<i>Roger F. McFeeters</i> | 681 |
| 55. | Phytase
<i>Onno Misset</i> | 687 |
| 56. | α -Amylases
<i>Dominic W. S. Wong and George H. Robertson</i> | 707 |
| 57. | β -Amylases
<i>Dominic W. S. Wong and George H. Robertson</i> | 719 |
| 58. | Glucoamylase
<i>Peter J. Reilly</i> | 727 |
| 59. | Limit Dextrinase/Pullulanase
<i>E. Ann MacGregor</i> | 739 |
| 60. | Limit Dextrinase
<i>James Hutchison Bryce</i> | 751 |
| 61. | Methodologies for Assaying the Hydrolysis of Cellulose by Cellulases
<i>David Johnston</i> | 761 |
| 62. | Cellulases in Food Processing
<i>Maija Tenkanen, Marja-Leena Niku-Paavola, Markus Linder, and Liisa Viikari</i> | 771 |
| 63. | β -Glucosidase
<i>Asim Esen</i> | 791 |
| 64. | β -D-Fructofuranoside Fructohydrolase
<i>Laura Cantarella, Francesco Alfani, and Maria Cantarella</i> | 805 |
| 65. | β -Galactosidase
<i>Raymond R. Mahoney</i> | 823 |
| 66. | Pectic Polysaccharides
<i>H. A. Schols and Alphons G. J. Voragen</i> | 829 |
| 67. | Pectic Enzymes
<i>Jacques A. E. Benen, Alphons G. J. Voragen, and Jaap Visser</i> | 845 |
| 68. | Pectic Esterases
<i>Jacques A. E. Benen, Gert-Jan W. M. van Alebeek, Alphons G. J. Voragen, and Jaap Visser</i> | 849 |

x	Contents
69. Polygalacturonases <i>Jacques A. E. Benen and Jaap Visser</i>	857
70. Enzymes Releasing L-Arabinose and D-Galactose from the Side Chains of Pectin <i>Ronald P. de Vries and Jaap Visser</i>	867
71. Xylanolytic Enzymes <i>Peter Biely</i>	879
72. Enzymes with Activity Toward Xyloglucan <i>Jean-Paul Vincken</i>	917
73. Enzymes Degrading Rhamnogalacturonan and Xylogalacturonan <i>Jean-Paul Vincken, Alphons G. J. Voragen, and Gerrit Beldman</i>	931
74. Enzymic Hydrolysis of Cereal (1→3, 1→4)- β -Glucans <i>Maria Hrmova and Geoffrey Fincher</i>	943
75. Enzymology of Endo-1,4- β -Mannanases <i>Henrik Stålbrand</i>	961
76. Lysozyme <i>Akio Kato</i>	971
77. Ribonucleases <i>Jaap J. Beintema and Wei Zhao</i>	979
78. Proteolytic Enzymes <i>John R. Whitaker</i>	993
79. Thermolysin <i>Kuniyo Inouye</i>	1019
LYASES	
80. Pectate and Pectin Lyases <i>Jacques A. E. Benen and Jaap Visser</i>	1029
81. Alliinases <i>Edna C. Ramírez</i>	1043
82. Cystine Lyases in Plants <i>Edna C. Ramírez</i>	1051
ISOMERASES	
83. Xylose (Glucose) Isomerase <i>Onno Misset</i>	1057
<i>Index</i>	1079