

CONTENTS

1. Enzymes Affecting Flavor and Appearance of Citrus Products	1
2. Use of Enzymes in the Manufacture of Black Tea and Instant Tea	12
3. Coffee Enzymes and Coffee Quality	27
4. Enzymatic Modification of Milk Flavor	57
5. Use of lactase in the Manufacture of Dairy Products	67
6. Immunochemical Approach to Questions Related to α - and β -Amylases in Barley and Wheat	80
7. Immobilized Enzymes	100
8. Conversion of Aldehydes to Alcohols in Liquid Foods by Alcohol Dehydrogenase	132
9. Physiological Roles of Peroxidase in Postharvest Fruits and Vegetables	143
10. Enzymes Involved in Fruit Softening	172
11. Uses of Endogenous Enzymes in Fruit and Vegetable Processing	192
12. Oilseed Enzymes as Biological Indicators for Food Uses and Applications	209
13. Enzymes and Oxidative Stability of Peanut Products	229
14. Enzymes in Soybean Processing and Quality Control	244
15. Enzyme Methods to Assess Marine Food Quality	266
16. Chemical and Microbiological Changes During Sausage Fermentation and Ripening	279
17. Enzymatic Hydrolysis of Ox-Blood Hemoglobin	295
18. Utility of Enzymes in Solubilization of Seed and Leaf Proteins	304