CONTENTS

FIRST SESSION

GENERAL INTRODUCTION	3
PRODUCTION OF FUNGAL AMYLASE AND ITS USE IN THE	
SUPPLEMENTATION OF BREAD FLOUR	15
DISCUSSION	21
INVERTASE: ITS MANUFACTURE AND USES	25
DISCUSSION	31
SECOND SESSION	
PREPARATION, PROPERTIES AND ASSAY OF PECTIN-DEGRAD-	
ING ENZYMES	35
DISCUSSION	47
PRODUCTION AND APPLICATIONS OF PLANT AND MICROBIAL	
PROTEINASES	48
DISCUSSION	59
MANUFACTURE, PURIFICATION AND PROPERTIES OF RENNIN	64
COLLAGENASES AND ELASTASES	71
GLUCOSE OXIDASE: PRODUCTION, PROPERTIES, PRESENT AND	
POTENTIAL APPLICATIONS	72
DISCUSSION	84
GENERAL DISCUSSION: FUTURE POTENTIALITIES FOR THE	
APPLICATION OF ENZYMES	87
THIRD SESSION	
SOME ENZYMES CONCERNED IN THE RIPENING OF FRUITS	93
USE OF ENZYMES IN THE PROCESSING AND STORAGE OF	
JUICES AND OTHER FRUIT PRODUCTS	
DISCUSSION	118

OXIDATION OF ASCORBIC ACID AND PHENOLIC CONSTITUENTS	121
DISCUSSION	130
FOURTH SESSION	
HYDROLYSIS OF LIPIDS IN CEREALS AND CEREAL PRODUCTS	137
DISCUSSION	148
THE UNSATURATED-FAT OXIDASE ACTIVITY OF PLANT EX-	
TRACTS	150
THE OXIDATION OF CAROTENOIDS IN GREEN PLANT TISSUE	160
DISCUSSION	167
THE ENZYMIC DETERIORATION OF LIPIDS	
(1) Animal lipids	168
(2) Vegetable oils and oilseeds	177