## Summary

Enzymes are proteins, which catalyze and reduce the energy threshold requirements for chemical reactions. They function at the molecular level on substrates such as carbohydrates, proteins and fats. After modification of the substrate, the enzyme remains unchanged. Enzymes are the unique natural processing aids in the food and beverage industry. Enzymes offer potential for many exciting applications for the improvement of foods. The applications of enzymes in food processing industry have been known for ages and the oldest known enzyme mediated process is alcoholic fermentation involving yeasts. Today, enzymes are used in bakery, brewing, dairy, meat, sugar, fruit processing and other food industries. Various enzymes used are amylases, proteases, lipases, glucooxidases, pectinases and tannases and many others. Changing values in society with respect to recombinant DNA and protein engineering technologies and the growing need to explore all alternative food sources may in time make enzyme applications more attractive to the food industry. Enzymes offer an alternative to chemical catalysis as they work under mild conditions of pH and temperature. Enzymes present in the raw material can, along with processing, affect the functional and nutritional properties of the final product. They are used for developing new food ingredients and products, recovery of the by-products as well as improving food quality through improved nutrient availability, flavour and texture.