



SUMMARY

Microbial enzymes play a significant role in different food processes due to their easiness in production and availability. They are mainly used by the food industry to optimize the process, improve the efficiency, quality, shelf life and most importantly to achieve desired organoleptic characteristics of the final product. While, lactase, lipase, protease, pectinase are employed widely by for removing lactose, cheese ripening, meat tenderization, minimising acrylamide formation and clarification respectively, other enzymes such asglucoce oxidase ,glucose isomerase, invertase, complex of xylanase and cellulase are gaining importance in various food process technologies to improve bioavailability of minerals, minimize off-odours and stabilization of beverages and production of nutraceuticals respectively. In this chapter, source of these different microbial enzymes, their function and role in different food processes are discussed.

