

Psychrophilic Cellulases for Food Processing

Vikash Jadhav

Department of Biotechnology, Barkaullah University, Bhopal

ABSTRACT

Saprophytes are specially equipped with extracellular enzymes to digest macromolecules extracellularly and take up resultant products to satisfy their energy needs. Cellulases are a group of enzymes that act on cellulosic substrates in sequential manner and convert them to monomeric sugars. Cellulases are also used to remove cellulose fiber borne haziness of fruit juice. Cold-active cellulases derived from psychrotolerant or psychrophilic microbes, if used for the same purpose, the process ensures retention of original aroma, taste and nutrient as the entire process right from juice extraction, enzyme treatment, packaging and storing till final delivery to consumers can be done at lower temperature (cold-processing).

Keywords: Cold-active cellulose, Cold processing, Juice haziness

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