

BIOPROCESSING TECHNOLOGY IN FOOD AND HEALTH

Potential Applications and Emerging Scope

Edited by

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CONTENTS

<i>List of Contributors</i>	<i>xi</i>
<i>List of Abbreviations</i>	<i>xv</i>
<i>Preface</i>	<i>xix</i>

PART I: Functional Food Production and Human Health 1

- 1. Importance of Chocolates in Functional Foods: Formulation, Production Process, and Potential Health Benefits..... 3**
Nevzat Konar, Omer Said Toker, Ibrahim Palabiyik, Derya Genc Polat, Sirin Oba, and Osman Sagdic
- 2. Fermented Whey Beverages: As Functional Foods and Their Health Effects..... 45**
Tatiana Colombo Pimentel, Michele Rosset, Suellen Jensen Klososki, Carlos Eduardo Barão, and Adriano Gomes da Cruz

PART II: Emerging Applications of Microorganism in Safe Food Production 75

- 3. Genetically Modified Organisms Produced Enzymes: Multifarious Applications in Food Manufacturing Industries 77**
Deepak Kumar Verma, Kimmy G., Pratibha Singhal, Rishika Vij, Dipendra Kumar Mahato, Ami Patel, and Prem Prakash Srivastav
- 4. Potential Role of Food Microbial Communities in Different Food Production and Human Health..... 121**
Deepak Kumar Verma, Kimmy G., Alaa Kareem Niamah, Ami Patel, Rishika Vij, and Prem Prakash Srivastav
- 5. Production of Extracellular Polymeric Substances from Lactic Acid Bacteria: Their Antimicrobial Effect and Potential Application in Food Industry..... 173**
Goksen Gulgor and Mihriban Korukluoglu

6. Utilization of Bacteriophages Targeting <i>Listeria monocytogenes</i> in the Dairy and Food Industry	203
Andrei Sorin Bolocan, Luminița Ciolacu, Elena-Alexandra Oniciuc, Lorraine Draper, Anca Ioana Nicolau, Martin Wagner, and Colin Hill	
PART III: Emerging Scope and Potential Application in the Dairy and Food Industry	225
7. Significance of Food-Grade Microorganisms in Biodegradation and Biotransformation of Harmful Toxic Compounds.....	227
Ami Patel, Pooja Thakkar, Nihir Shah, Deepak Kumar Verma, and Prem Prakash Srivastav	
8. Tailoring the Functional Benefits of Whey Proteins by Encapsulation: A Bottom-Up Approach	251
Nicoleta Stănciuc, Gabriela Râpeanu, and Iuliana Aprodu	
Index.....	287