

Innovative enzyme applications in oils & fats processing

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Biotechnology has enabled the cost-effective production of a variety of enzymes that improve processes and final products for a number of industrial producers.

In this presentation, an overview of enzyme discovery and product development from screening of microorganisms in nature to final products will be provided. In the oils and fats industry, enzymes are now a standard processing aid in a number of production processes, this presentation will discuss how:

- Lipases have been and are currently used for specialty fats products, like CBE and infant milk replacers,
- Lipases are used in the production of margarine and shortenings enabling production without the formation of trans-fatty acids,
- Phospholipases remove phospholipids from oils ensuring high processing yields and improved process economy in vegetable oil refining,
- Lipases are aimed to revolutionize the biodiesel industry, and
- Cellulases will improve production yield in palm oil processing

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