



## Importance of Biochemistry in Food Industry

Srinitha Battula\*

Vishwanadha Institute of Pharmaceutical Sciences, India

Food losses and food poisoning have been recognized for centuries, but the causes of these problems were not understood. Improvements in food products by proper handling and very simple/from a time very long ago processing were practiced without knowing the reasons. Food scientists and technologists started to ask lots of questions about/try to find the truth about these problems about 60 years ago. Now, some of these causes are understood, and others are still being examined something closely so the truth can be found. These causes may be microbiological, physical mechanical, and/or chemical including related to the chemicals in living things. Food scientists and technologists also recognized long ago the importance of a background in the chemistry of living things, in addition to the basic sciences chemistry, physics, microbiology, and mathematics. This was showed/shown or proved by a general related to body chemical course needed thing in the first Recommended Undergraduate Course Needed things of the Institute of Food Technologists (IFT) in the United States in the late 1960s. To date, food the chemistry of living things is still not listed in the IFT recommended undergraduate course needed things.

One of the reasons for not needing/ordering such a course at the undergraduate level may be that a related to body chemical course is often taken in the last two to three semesters before graduation, and there is no room for such a course in the last semesters. Also, the complex difficulty of this area is very challenging and needs/demands wider views of the students, such as those at the graduate level. However, the importance of food the chemistry of living things is now recognized in the subdiscipline of food handling and processing, as many of these problems are related to body chemical related. A contentspecific journal, the Journal of Food the chemistry of living things, has also been available since 1977 for educated people to report their food scientist who studies the chemicals in living things related research

results, even though they can also report their findings to other journals.

Interest in pectin happens because in unripe green fruits, pectins exist in the propectin form, giving the fruit a firm/hard structure. Upon ripening, propectins are chemically processed and used up into smaller molecules, giving ripe fruits a soft texture. Proper control of the enzymatic changes in propectin is commercially important in fruits, such as tomatoes, apples, and persimmons. Tomato fruits usually don't ripen at the same time on the vines, but this can be accomplished or gained with effort by related to tiny chemical assembly instructions inside of living things changing their pectic enzymes. Having characteristics that were changed by people tomatoes can now reach an almost the same stage of ripeness before consumption and processing without going through long/big manual sorting. Fuji apples can be kept in the refrigerator for a much longer time than other varieties of apples before getting to the soft grainy texture stage because the Fuji apple has lower pectic enzyme activity. Persimmons are hard in the unripe stage, but can be ripened to a very soft texture due to pectic enzyme activity as well as the insulting/worsening of its starches.

In beer production, a small amount of protein is dissolved from the wheat and malt into the wort. During extraction of green beer from the wort, this protein fraction is also carried over to the beer. Because of its limited ability to be dissolved in something in beer at lower temperatures, it causes/results in out and causes making people do dangerous things before they'll be accepted into an organization in the final product. Floweres of plant origin such as papain, ficin, and bromelain, and possibly other microbial floweres, can break down these proteins.

Addition of one or more of these enzymes is commonly practiced in the brewing industry to reduce this chill-haze problem.

**\*Corresponding author:** Srinitha Battula, Research Scholar, M Pharmacy, Vishwanadha Institute of Pharmaceutical Sciences, India, Tel: +9403463230; E-mail: [srinitha8@gmail.com](mailto:srinitha8@gmail.com)

**Received** January 8, 2021; **Accepted** February 15, 2021; **Published** February 25, 2021

**Citation:** Srinitha B (2021) Importance of Biochemistry in Food Industry. *Biochem Physiol* 10: 296.

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