

Edited by
Showkat Ahmad Bhatwani | Anish Khan
Awang Ahmad Sallehin Awang Huzaini | Mohd Razip Asaruddin

ENZYMES IN OIL PROCESSING

Recent Developments and Applications



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List of contributors

Moses Adondua Abah

Department of Biochemistry, Faculty of Pure and Applied Sciences, Federal University Wukari, Wukari, Taraba State, Nigeria

Michael Sunday Abu

Department of Biochemistry, Faculty of Pure and Applied Sciences, Federal University Wukari, Wukari, Taraba State, Nigeria

Kaleem Ahmad

Department of Chemical Engineering, Sant Longowal Institute of Engineering and Technology, Longowal, Punjab, India

Sameer Ahmad

Department of Food Technology, Jamia Hamdard University, New Delhi, India

Nayeem Ahmed

Department of Chemistry, University of Kashmir, Srinagar, Jammu and Kashmir, India

Harsha Arora

Department of Chemical Engineering, Maulana Azad National Institute of Technology, Bhopal, Madhya Pradesh, India

V. Arumugaprabu

Department of Chemistry, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India; Centre for Composite Materials, Department of Mechanical Engineering, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India

Asfaq

Department of Agriculture, Integral Institute of Agricultural Science and Technology, Integral University, Lucknow, Uttar Pradesh, India

Sorin Marius Avramescu

Department of Inorganic Chemistry, Organic Chemistry, Biochemistry and Catalysis, Faculty of Chemistry, University of Bucharest, Bucharest, Romania; Research Center for Environmental Protection and Waste Management, University of Bucharest, Bucharest, Romania

Saiqa Aziz

Department of Food Science and Technology, University of Kashmir, Srinagar, Jammu and Kashmir, India

Mohd Ishfaq Bhat

Department of Post Harvest Process and Food Engineering, G.B.P.U.A.T., Pantnagar, Uttarakhand, India

Akash Pratim Bora

Department of Chemical Engineering, Indian Institute of Technology (IIT-ISM), Dhanbad, Jharkhand, India

Debarupa Dutta Chakraborty

Royal School of Pharmacy, The Assam Royal Global University, Guwahati, Assam, India

Prithviraj Chakraborty

Royal School of Pharmacy, The Assam Royal Global University, Guwahati, Assam, India

Manya Chopra

Department of Chemical Engineering, Maulana Azad National Institute of Technology, Bhopal, Madhya Pradesh, India

Sumit H. Dhawane

Department of Chemical Engineering, Maulana Azad National Institute of Technology, Bhopal, Madhya Pradesh, India

Irina Fierascu

National Institute for Research and Development in Chemistry and Petrochemistry—ICECHIM, Bucharest, Romania; University of Agronomic Sciences and Veterinary Medicine of Bucharest, Bucharest, Romania

Radu Claudiu Fierascu

National Institute for Research and Development in Chemistry and Petrochemistry—ICECHIM, Bucharest, Romania; Department of Science and Engineering of Oxide Materials and Nanomaterials, University “Politehnica” of Bucharest, Bucharest, Romania

Darshanjot Kaur

Department of Biotechnology, Thapar Institute of Engineering and Technology, Patiala, Punjab, India

Farooq Ahmad Masoodi

Department of Food Science and Technology, University of Kashmir, Srinagar, Jammu and Kashmir, India

Sajad Ahmad Mir

Department of Food Science and Technology, University of Kashmir, Srinagar, Jammu and Kashmir, India

Ubaid Mohammad

Department of Food Engineering and Technology, Sant Longowal Institute of Engineering and Technology, Longowal, Punjab, India

Gazia Nasir

Department of Bioengineering, Faculty of Engineering and IT, Integral University, Lucknow, Uttar Pradesh, India

Lila Kanta Nath

Royal School of Pharmacy, The Assam Royal Global University, Guwahati, Assam, India

Sangeeta Negi

Department of Biotechnology, Motilal Nehru National Institute of Technology Allahabad, Prayagraj, Uttar Pradesh, India

Emmanuel Chikodiri Okoli

Department of Biochemistry, Faculty of Pure and Applied Sciences, Federal University Wukari, Wukari, Taraba State, Nigeria

Vinay Kumar Panday

Department of Bioengineering, Integral University, Lucknow, Uttar Pradesh, India

Tabassum Parveen

Department of Botany, Aligarh Muslim University, Aligarh, Uttar Pradesh, India

Roua Popescu

Department of Biochemistry and Molecular Biology, Faculty of Biology, University of Bucharest, Bucharest, Romania; Independent Research Association, Bucharest, Romania

Ovais Shafiq Qadri

Department of Biotechnology, Thapar Institute of Engineering and Technology, Patiala, Punjab, India

Rani Rahat

College of Dentistry, University of Illinois, Chicago, IL, United States

N. Rajini

Department of Chemistry, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India; Centre for Composite Materials, Department of Mechanical Engineering, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India

Danish Rizwan

Department of Food Science and Technology, University of Kashmir, Srinagar, Jammu and Kashmir, India

Divyansh Sharma

Department of Chemical Engineering, Maulana Azad National Institute of Technology, Bhopal, Madhya Pradesh, India

Priyanshu Sharma

Department of Chemical Engineering, Maulana Azad National Institute of Technology, Bhopal, Madhya Pradesh, India

Mohd Aaqib Sheikh

Department of Food Technology, Dr. Khem Singh Gill Akal College of Agriculture, Eternal University, Baru Sahib, Sirmaur, Himachal Pradesh, India

P. Sivaranjana

Department of Chemistry, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India

Khalid Umar

School of Chemical Sciences, Universiti Sains Malaysia, Penang, Malaysia

Sadiq Umar

College of Dentistry, University of Illinois, Chicago, IL, United States

Hauwa A. Umaru

Department of Biochemistry, Faculty of Pure and Applied Sciences, Modibo Adama University Yola, Yola, Adamawa State, Nigeria

Isaac John Umaru

Department of Biochemistry, Faculty of Pure and Applied Sciences, Federal University Wukari, Wukari, Taraba State, Nigeria

Kerenhappuch Isaac Umaru

Department of Biochemistry, Faculty of Pure and Applied Sciences, Federal University Wukari, Wukari, Taraba State, Nigeria

Asha Valsalan

Department of Chemistry, Kalasalingam Academy of Research and Education, Krishnankoil, Tamil Nadu, India

Oo Chuan Wei

School of Chemical Sciences, Universiti Sains Malaysia, Penang, Malaysia

Basharat Yousuf

Department of Food Technology, University of Kashmir, Srinagar, Jammu and Kashmir, India

Enzymes in Oil Processing

Enzymes in Oil Processing

Recent Developments and Applications

Edited by

SHOWKAT AHMAD BHAWANI

Faculty of Resource Science and Technology, Universiti
Malaysia Sarawak, Kota Samarahan, Malaysia

ANISH KHAN

Centre of Excellence for Advanced Materials Research,
King Abdulaziz University, Jeddah, Saudi Arabia

**AWANG AHMAD SALLEHIN AWANG
HUSAINI**

Faculty of Resource Science and Technology, Universiti
Malaysia Sarawak, Kota Samarahan, Malaysia

MOHD RAZIP ASARUDDIN

Faculty of Resource Science and Technology, Universiti
Malaysia Sarawak, Kota Samarahan, Malaysia



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