



## Enzymes in Biomedical, Cosmetic and Food Application

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Deadline for manuscript  
submissions:

**closed (30 September 2023)**

### Message from the Guest Editors

Dear Colleagues,

Enzymes are proteins produced by living cells to catalyze reactions, so-called biocatalysts. Enzymes have become increasingly popular and are frequently applied in industry because they are highly specific and high catalytic efficiencies. Enzymes offer several advantages in terms of improved reaction selectivity, reduced energy costs, enhanced reliability, environmental friendliness and sustainability. Enzymes are currently widely used in the food industry, pharmaceutical industry, cosmetic industry, and biomedical industry.

In this Special Issue, we welcome original research articles and reviews focused on all aspects of enzymes used for the food, pharmaceutical, cosmetic, and biomedical industries. Research can be related to biocatalysis, process optimization, ultrasonic processes, food production, fermentation, enzyme-assisted extraction, enzyme production, biocatalytic processes, bio-reactors, food processing, biomass utilization, bioresource application, bio-transformations, enzymology, biological activity, enzymatic synthesis of value-added compounds, nanotechnology, biomedical applications, cosmetic applications, bioremediation and so on.

