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Sex and Love in Intimate Relationships

Basic Biotechniques for Bioprocess and Bioentrepreneurship

Enzymes in Detergency

Basic Techniques in Biochemistry, Microbiology and Molecular Biology

Advances in Food and Nutrition Research

Agro-Industrial Wastes as Feedstock for Enzyme Production

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Comprehensive Chirality

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Biotechnology- I : Including Biochemistry,Mathematics,Computer Science

Zymography

Biology of the Insect Midgut

Salivary Glands and Their Secretions

Handbook of Alcoholic Beverages, 2 Volume Set

In vitro screening of plant resources for extra-nutritional attributes in ruminants:
nuclear and related methodologies

Thermostability of Enzymes

Enzyme Nanoarchitectures: Enzymes Armored with Graphene

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Enzymes in Industry

The functional significance of amylase polymorphism in drosophi...

Comparative study using banana pseudostem and leaf vein as substrates for
amylase production using Aspergillus niger in Kerala: an overview

Enzymes in Food Processing

Advances in Nano and Biochemistry

Handbook of Amylases and Related Enzymes

Glycoenzymes

Nanoarmoring of Enzymes with Carbon Nanotubes and Magnetic Nanoparticles

International Textbook of Diabetes Mellitus

Isozymes: Organization And Roles In Evolution, Genetics And Physiology, Proceedings
Of The Seventh International Congress On Isozymes
Analytical Chemistry
Handbook of Proteolytic Enzymes, Volume 1
Advances in Biomedical Engineering and Technology
Yeasts
Enzymes in Food Technology

*Amylase Assay Using
Dnsa Method*

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Molecular Studies on the Amylase Gene-enzyme System of Chickens John Wiley & Sons
Handbook of Proteolytic Enzymes, Second Edition, Volume 1: Aspartic and Metallo Peptidases is a compilation of numerous progressive research studies on proteolytic enzymes. This edition is

organized into two main sections encompassing 328 chapters. This handbook is organized around a system for the classification of peptidases, which is a hierarchical one built on the concepts of catalytic type, clan, family and peptidase. The concept of catalytic type of a peptidase depends upon the chemical nature of the groups responsible for catalysis. The recognized catalytic types are aspartic, cysteine, metallo, serine, threonine, and the

unclassified enzymes, while clans and families are groups of homologous peptidases. Homology at the level of a family of peptidases is shown by statistically significant relationship in amino acid sequence to a representative member called the type example, or to another member of the family that has already been shown to be related to the type example. Each chapter discusses the history, activity, specificity, structural chemistry, preparation, and biological aspects of the enzyme. This book will prove useful to enzyme chemists and researchers.

Studies on Production, Purification and Characterization Springer Science & Business Media

HANDBOOK OF ALCOHOLIC BEVERAGES
A comprehensive two-volume set that

describes the science and technology involved in the production and analysis of alcoholic beverages HANDBOOK OF ALCOHOLIC BEVERAGES Technical, Analytical and Nutritional Aspects At the heart of all alcoholic beverages is the process of fermentation, particularly alcoholic fermentation, whereby sugars are converted to ethanol and many other minor products. The Handbook of Alcoholic Beverages tracks the major fermentation process, and the major chemical, physical and technical processes that accompany the production of the world's most familiar alcoholic drinks. Indigenous beverages and small-scale production are also covered to a significant extent. The overall approach is multidisciplinary, reflecting the true nature of the subject.

Thus, aspects of biochemistry, biology (including microbiology), chemistry, health science, nutrition, physics and technology are all necessarily involved, but the emphasis is on chemistry in many areas of the book. Emphasis is also on more recent developments and innovations, but there is sufficient background for less experienced readers. The approach is unified, in that although different beverages are dealt with in different chapters, there is extensive cross-referencing and comparison between the subjects of each chapter. Appropriate for food professionals working in the development and manufacture of alcohol-based drinks, as well as academic and industrial researchers involved in the development of testing

methods for the analysis and regulation of alcohol in the drinks industry. Divided into five parts, this comprehensive two-volume work presents: **INTRODUCTION, BACKGROUND AND HISTORY:** a simple introduction to the history and development of alcohol and some recent trends and developments. **FERMENTED BEVERAGES: BEERS, CIDERS, WINES AND RELATED DRINKS:** the latest innovations and aspects of the different fermentation processes used in beer, wine, cider, liqueur wines, fruit wines, low-alcohol and related beverages. **SPIRITS:** covers distillation methods and stills used in the production of whisky, cereal- and cane-based spirits, brandy, fruit spirits and liqueurs. **ANALYTICAL METHODS:** covering the monitoring of processes in the production of alcoholic

beverages, as well as sample preparation, chromatographic, spectroscopic, electrochemical, physical, sensory and organoleptic methods of analysis. NUTRITION AND HEALTH ASPECTS RELATING TO ALCOHOLIC BEVERAGES: includes a discussion on nutritional aspects, both macro- and micro-nutrients, of alcoholic beverages, their ingestion, absorption and catabolism, the health consequences of alcohol, and details of the additives and residues within the various beverages and their raw materials.

Behaviour of Salivary Amylase in Various Reaction Environments with Reference to K_m and V_{max} . An Overview Academic Press

This book covers the latest developments in enzyme immobilization

with its wide applications, such as for industry, agriculture, medicine, and the environment. Topics covered include basics of enzyme immobilization, its implication in therapeutics and disease diagnostics, and its significance in solving environmental problems. This is an ideal book for researchers, graduate and postgraduate students, as well as scientists in industry, agriculture and health sectors. This book is a complete summary of enzyme immobilization and also thoroughly covers all the latest research. This book covers: The last one-hundred years of innovative research done in enzyme immobilization Recent developments in immobilization techniques, such as types of matrices, immobilization methods, and linking agents, as well as enzyme

immobilization without any matrices and its properties The physiological and industrial significance of enzymes from plants and the implementation of immobilized enzymes in the treatment of waste water and polluted air Biomedical and bioanalytical applications of immobilized enzymes

Sex and Love in Intimate Relationships
Elsevier

Solid state fermentation holds tremendous potentials for the production of the enzyme amylase by *Aspergillus niger*. Different solid substrates like banana pseudo-stem and leaf vein are rich in starch. These agro-industrial residues are cheap raw materials for amylase production. *Aspergillus niger* isolated from the bread was identified to be the best producer of amylase. When

A. niger was incubated for 10 days at 37°C on pseudo-stem and leaf vein of locally available banana varieties like Ethan, Poovan, Palayankodan and Kaali, as substrate in solid state fermentation. It showed high yield of amylase in Ethan leaf vein, followed by Palayankodan vein. All other substrate also showed moderate amount of amylase production.

Basic Biotechniques for Bioprocess and Bioentrepreneurship CRC Press
In this latest Seventh Edition , five New Chapters (No. 28, 29, 33, 36 and 37) have been added to enhance the scope and utility of the book: three chapters pertain to Bioenergetics and Metabolism (Biosynthesis of Nucleotides, Degradation of Nucleotides, Mineral Metabolism) and two to Nutrition

Biochemistry (Principles of Nutrition, Elements of Nutrition). In fact, all the previously-existing 35 chapters have been thoroughly revised, enlarged and updated in the light of recent advancements and the ongoing researches being conducted the world over.

Enzymes in Detergency Elsevier

The International Textbook of Diabetes Mellitus has been a successful, well-respected medical textbook for almost 20 years, over 3 editions. Encyclopaedic and international in scope, the textbook covers all aspects of diabetes ensuring a truly multidisciplinary and global approach. Sections covered include epidemiology, diagnosis, pathogenesis, management and complications of diabetes and public health issues

worldwide. It incorporates a vast amount of new data regarding the scientific understanding and clinical management of this disease, with each new edition always reflecting the substantial advances in the field. Whereas other diabetes textbooks are primarily clinical with less focus on the basic science behind diabetes, ITDM's primary philosophy has always been to comprehensively cover the basic science of metabolism, linking this closely to the pathophysiology and clinical aspects of the disease. Edited by four world-famous diabetes specialists, the book is divided into 13 sections, each section edited by a section editor of major international prominence. As well as covering all aspects of diabetes, from epidemiology and pathophysiology to the management

of the condition and the complications that arise, this fourth edition also includes two new sections on NAFLD, NASH and non-traditional associations with diabetes, and clinical trial evidence in diabetes. This fourth edition of an internationally recognised textbook will once again provide all those involved in diabetes research and development, as well as diabetes specialists with the most comprehensive scientific reference book on diabetes available.

Basic Techniques in Biochemistry,
Microbiology and Molecular Biology
American Psychological Association
(APA)

Agro-industrial Wastes as Feedstock for Enzyme Production: Apply and Exploit the Emerging and Valuable Use Options of Waste Biomass explores the current

state-of-the-art bioprocesses in enzyme production using agro-industrial wastes with respect to their generation, current methods of disposal, the problems faced in terms of waste and regulation, and potential value-added protocols for these wastes. It surveys areas ripe for further inquiry as well as future trends in the field. Under each section, the individual chapters present up-to-date and in-depth information on bioprospecting of agro-industrial wastes to obtain enzymes of economic importance. This book covers research gaps, including valorization of fruit and vegetable by-product—a key contribution toward sustainability that makes the utmost use of agricultural produce while employing low-energy and cost-efficient bioprocesses. Written by experts in the

field of enzyme technology, the book provides valuable information for academic researchers, graduate students, and industry scientists working in industrial-food microbiology, biotechnology, bioprocess technology, post-harvest technology, agriculture, waste management, and the food industry. - Addresses key opportunities and challenges in the emerging field of enzyme technology, with an emphasis on energy and bio-based industrial applications - Explores the current state of the art bioprocesses in enzyme production using fruit and vegetable wastes with respect to their generation, current methods of disposal, and problems faced in terms of waste and regulation - Presents in-depth information on bioprospecting of fruit

and vegetable to obtain enzymes of economic importance - Delves into environmental concerns and economic considerations related to fruit and vegetable processing by-products
Advances in Food and Nutrition Research
Springer

Leading experts from all over the world present an overview of the use of enzymes in industry for: - the production of bulk products, such as glucose, or fructose - food processing and food analysis - laundry and automatic dishwashing detergents - the textile, pulp and paper and animal feed industries - clinical diagnosis and therapy - genetic engineering. The book also covers identification methods of new enzymes and the optimization of known ones, as well as the regulatory

aspects for their use in industrial applications. Up to date and wide in scope, this is a chance for non-specialists to acquaint themselves with this rapidly growing field. '...The quality...is so great that there is no hesitation in recommending it as ideal reading for any student requiring an introduction to enzymes. ...Enzymes in Industry - should command a place in any library, industrial or academic, where it will be frequently used.' The Genetic Engineer and Biotechnologist 'Enzymes in Industry' is an excellent introduction into the field of applied enzymology for the reader who is not familiar with the subject. ... offers a broad overview of the use of enzymes in industrial applications. It is up-to-date and remarkable easy to read, despite

the fact that almost 50 different authors contributed. The scientist involved in enzyme work should have this book in his or her library. But it will also be of great value to the marketing expert interested in the present use of enzymes and their future in food and nonfood applications.' *Angewandte Chemie* 'This book should be available to all of those working with, or aspiring to work with, enzymes. In particular academics should use this volume as a source book to ensure that their 'new' projects will not 'reinvent the wheel'.' *Journal of Chemical Technology and Biotechnology*
Agro-Industrial Wastes as Feedstock for Enzyme Production Wiley
Written As Per Bangalore University Syllabus. Covers Biochemistry, Mathematics, Statistics And Introduction

To Computer Science. Large Number Of Worked Examples And Illustrations. Summary At The End Of Each Chapter. A Large Number Of Theory Questions That Help Make Concepts Clear And Exercise Problems For Practice. An Exhaustive List Of Formulae That Will Serve As Ready Reckoner For Last Minute References.

Basic Practical Manual on Industrial Microbiology Scientific Publishers

Offers an integrated overview of enzyme use in household detergents, from product development and manufacturing to safety and health-related issues. The text details the major types of enzymes, structure-function relationships, life cycle analyses, protein-engineering techniques, cleaning mechanisms, and past, present and future applications.

Comprehensive Chirality John Wiley &

Sons

The book divide in 5 chapter each chapter has include some practical exercise which represent pure bioinformatics work. The Chapter 1 Introduction of Amylase, Chapter 2 Review of literature, Chapter 3 Materials and methodology for production of Amylase from bacterial and fungal source, Chapter4 Results obtain after the wet lab work and Chapter 5 Discussion & conclusion of obtained results.

Wastewater Treatment with Algae Humana

This handbook, published to mark the 20th anniversary of The Amylase Research Society of Japan, presents a concise account of the properties and applications of amylases and related enzymes. Enzymes are discussed with

reference to their source, isolation method, properties, inhibition, kinetics and protein structure. This information is then applied in the description and interpretation of their use in industry. As well as amylases, other enzymes capable of catalyzing reactions with starch and glycogen, and the further conversion of amylase reaction products for industrial applications are discussed. The text is supported by numerous explanatory figures and tables, and each section is fully referenced.

Enzyme Immobilization Newnes Scientific Study from the year 2016 in the subject Chemistry - Bio-chemistry, grade: 1.5, Mar Augusthinose College, language: English, abstract: Amylase is an enzyme which catalyzes the hydrolysis of α (1, 4)-glycosidic linkages

in amylose (a linear form of starch), amylopectin (a branched form of starch) and glycogen into simpler carbohydrate molecules such as oligosaccharides or disaccharides. Alpha-amylase is the major form of amylase found in human, most prominently in pancreatic juice and saliva. The salivary amylase is an amylolytic enzyme, which can acts on cooked or boiled starch and converts it in to maltose. So it became interesting to study the behaviour of salivary amylase, when it is secreted as result of different stimuli. And thus began to study the effect of five different stimulatory temperatures, and also the effect of four tastes on the behaviour of salivary amylase. For the study of stimulatory effect of temperature on salivary amylase, five different

temperatures are selected (4, 27, 37, 55 and 75°C). And likewise four tastes also selected (sweet, sour, salt and bitter). The DNS method was done in the both tests to obtain the absorbance at 520 nm. The samples were collected from three people, of same age. The saliva was collected at same time, after one and a half hour of their breakfast in order to maintain a controlled condition for this study. In each cases the incubation temperature also kept as variable (4, 27, 37, 55 and 75°C). This study was also aimed to determine the behaviour of salivary amylase with reference to the kinetic parameters like K_m and V_{max} of salivary alpha amylase by incubating the enzyme (stimulated by different stimulatory conditions of temperature and taste) with varying

concentration of substrate. The study revealed the consistency in kinetic parameters like K_m and V_{max} of salivary alpha amylase secreted in response to various stimuli.

Fundamentals of Biochemistry Academic Press

Advances in Food and Nutrition Research recognizes the integral relationship between the food and nutritional sciences and brings together outstanding and comprehensive reviews that highlight this relationship.

Contributions detail scientific developments in the broad areas of food science and nutrition and are intended to provide those in academia and industry with the latest information on emerging research in these constantly evolving sciences. - The latest important

information for food scientists and nutritionists - Peer-reviewed articles by a panel of respected scientists - The go-to series since 1948

Concepts in Biochemistry Manojvm Publishing House

This practical manual on industrial microbiology is meant for students taking food technology courses in the developing countries, where advanced laboratory facilities are lacking. Given the general nature of the practicals, the manual can be useful for other courses also.

Enzyme Technology S. Karger AG (Switzerland)

Organisms frequently synthesize enzymes in multiple molecular forms to catalyze the same basic biochemical reactions. Each of these enzymes exhibit

somewhat different kinetic properties and perhaps, are also located in a specific part of the metabolic structure of the cell. This isozymic multiplicity only emphasizes the biochemical versatility and refinement of the genetic-enzyme structure of organisms. Since the isozyme concept was formulated some thirty-five years ago, and especially after the advent of transgenic technology, the deep interest in the area has led to thousands of research investigations and many international conferences on the subject. This volume is a collection of selected oral presentations from one such conference, which is by now well-known. Topics includes: isozymes in population and evolution genetics, isozyme markers in gene mapping, isozymes in plant genetics, role of

isozymes for normal physiology, the use of isozymes in human population biology, molecular organization and developmental regulation of isozymes and other related topics.

Biotechnology- I : Including Biochemistry, Mathematics, Computer Science CRC Press

This text provides information on thermostability of enzymes. It includes topics such as: structure, stability, isolation and purification of proteins; thermophilic microorganisms; models of enzyme deactivation; and chemical modification and crosslinking for enhancing thermostability for enzymes.

Zymography Springer Science & Business Media

"In clear language and conceptualization and through the liberal use of case

material from therapy sessions, the authors show how individuals can be helped to overcome these challenges and become physically and emotionally closer to their partners."--BOOK JACKET.

Biology of the Insect Midgut

Academic Press

This book comprises select peer-reviewed papers presented at the International Conference on Biomedical Engineering Science and Technology: Roadway from Laboratory to Market (ICBEST 2018) organized by Department of Biomedical Engineering, National Institute of Technology Raipur, Chhattisgarh, India. The book covers latest research in a wide range of biomedical technologies ranging from biomechanics, biomaterials, biomedical instrumentation to tele-medicine,

internet of things, bioinformatics, medical signal and image processing. The contents aim to bridge the gap between laboratory research and feasible market products by identifying potential technologies to enhance functionalities of diagnostic and therapeutic devices. The book will be of use to researchers, biomedical engineers, as well as medical practitioners.

Salivary Glands and Their Secretions Springer Nature

This book brings together environmental scientists and engineers to discuss the

development of new approaches and methodologies which utilize microalgae for biological wastewater treatment. The researchers report their recent findings on microalgal removal of nutrients, heavy metals and other organic pollutants from sewage and industrial effluents. The technologies discussed here include biosorption and bioaccumulation of heavy metals, cell immobilization of algae, and mathematical modelling of metal uptake by cells. This book is unique in that it takes a practical approach to the subject matter and is a useful reference both in and outside of the laboratory.

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- [The Last Thing He Told Me: A Novel By Laura Dave](#)
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