

HANDBOOK OF FOOD BIOENGINEERING
VOLUME 5

MICROBIAL PRODUCTION OF FOOD INGREDIENTS AND ADDITIVES



Edited by
Alina Maria Holban
Alexandru Mihai Grumezescu



***Microbial Production of Food
Ingredients and Additives***

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ACADEMIC PRESS

An imprint of Elsevier

Academic Press is an imprint of Elsevier
125 London Wall, London EC2Y 5AS, United Kingdom
525 B Street, Suite 1800, San Diego, CA 92101-4495, United States
50 Hampshire Street, 5th Floor, Cambridge, MA 02139, United States
The Boulevard, Langford Lane, Kidlington, Oxford OX5 1GB, United Kingdom

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Library of Congress Cataloging-in-Publication Data

A catalog record for this book is available from the Library of Congress

British Library Cataloging-in-Publication Data

A catalogue record for this book is available from the British Library

ISBN: 978-0-12-811520-6

For information on all Academic Press publications visit our website at
<https://www.elsevier.com/books-and-journals>



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Publisher: Andre Gerhard Wolff

Acquisition Editor: Nina Bandeira

Editorial Project Manager: Jaclyn Truesdell

Production Project Manager: Caroline Johnson

Designer: Matthew Limbert

Typeset by Thomson Digital

Contents

| | |
|--|-------------|
| List of Contributors..... | xiii |
| Foreword | xv |
| Series Preface..... | xvii |
| Preface for Volume 5: Microbial Production of Food Ingredients and Additives..... | xxi |
| Chapter 1: Microbial Production of Added-Value Ingredients: State of the Art..... | 1 |
| <i>Danielle B. Lopes, José V. Madeira Júnior, Livia V. de Castro Reis, Karina M. Macena Leão, Gabriela Alves Macedo</i> | |
| 1 Introduction..... | 1 |
| 2 Microbial Production of Ingredients..... | 2 |
| 2.1 Flavors..... | 3 |
| 2.2 Nutraceuticals..... | 10 |
| 3 Enzymatic Production of Ingredients..... | 15 |
| 3.1 Esters..... | 16 |
| 3.2 Flavors..... | 20 |
| 4 Conclusions..... | 22 |
| References..... | 22 |
| Chapter 2: Phytase as a Diet Ingredient: From Microbial Production to Its Applications in Food and Feed Industry..... | 33 |
| <i>Hasan B. Coban, Ali Demirci</i> | |
| 1 Phytate..... | 33 |
| 2 Phytase..... | 36 |
| 2.1 Applications of Phytases and Their Importance..... | 36 |
| 2.2 Microbial Phytase Production..... | 39 |
| 3 Conclusions..... | 48 |
| References..... | 50 |
| Chapter 3: Current Trends and Future Prospective of Prebiotics as Therapeutic Food..... | 57 |
| <i>Prasandeep Biswal, Abhisek Pal, Alok P. Das</i> | |
| 1 Introduction..... | 57 |
| 2 The Concept of Prebiotics as Therapeutic Food..... | 59 |
| 3 Classification of Prebiotics..... | 61 |

| | | |
|-----|---|----|
| 4 | The Mechanism of Prebiotics | 62 |
| 4.1 | Inhibition of Histone Deacetylases | 63 |
| 4.2 | Activation of G-Protein Coupled Receptors | 64 |
| 5 | Current Trends and Their Applications..... | 65 |
| 5.1 | Role of Prebiotics as Food Stabilizers | 65 |
| 5.2 | Role of Prebiotics in Gut Health, Colitis, and Constipation | 66 |
| 5.3 | Role of Prebiotics as Anticancer Agents and Immune Modulators | 67 |
| 5.4 | Role of Prebiotics in CVD, Cholesterol Deterioration, and Obesity | 68 |
| 5.5 | Impact of Prebiotics on Vaginal and Skin Ecosystems | 68 |
| 5.6 | Bacteriocin Production..... | 69 |
| 5.7 | Type II Diabetes | 69 |
| 5.8 | Prebiotics in Nonalcoholic Fatty Liver Disease..... | 70 |
| 6 | Cutting-Edge Research and Production Methods of Prebiotics..... | 71 |
| 6.1 | Prebiotic Production Techniques and Their Potential..... | 71 |
| 6.2 | Prebiotics from Food Wastes and Their Potential Effects..... | 72 |
| 6.3 | Prebiotic Potential as a Food Supplement..... | 73 |
| 7 | Novel Sources of Prebiotics..... | 74 |
| 8 | Safety Consideration of Prebiotics | 76 |
| 9 | Future Perspectives of Prebiotic Research..... | 76 |
| 10 | Conclusions..... | 78 |
| | References..... | 79 |

Chapter 4: Food Ingredients Synthesized by Lactic Acid Bacteria.....89

*Kenza Zarour, Nuria Vieco, Adrian Pérez-Ramos, Montserrat Nácher-Vázquez,
M^a Luz Mohedano, Paloma López*

| | | |
|-----|---|-----|
| 1 | Introduction..... | 89 |
| 2 | Exopolysaccharides Produced by LAB | 90 |
| 2.1 | EPS in Dairy Products..... | 92 |
| 2.2 | EPS in Cereal-Based Products | 94 |
| 3 | Aroma Compounds Produced by LAB | 96 |
| 3.1 | C4 Aroma Compounds | 96 |
| 3.2 | Proteolysis and Catabolism of Amino Acids..... | 99 |
| 3.3 | Lipolysis..... | 101 |
| 4 | Polyols..... | 102 |
| 4.1 | Mannitol | 102 |
| 4.2 | Sorbitol..... | 105 |
| 5 | Antimicrobial Compounds | 107 |
| 5.1 | Bacteriocins From LAB | 108 |
| 5.2 | Applications of the LAB Bacteriocins in the Food Industry | 111 |
| 6 | Vitamin Production by LAB | 112 |
| 6.1 | Riboflavin | 113 |
| 6.2 | Folate..... | 115 |
| 7 | Conclusions and Perspectives | 116 |
| | References..... | 117 |

| | |
|--|------------|
| Chapter 5: Microbial Diversity and Flavor Quality of Fermented Beverages..... | 125 |
| <i>Francisco J. de la Torre-González, José A. Narváez-Zapata, Claudia P. Larralde-Corona</i> | |
| 1 Fermented Beverages | 125 |
| 1.1 Fermented Beverages Obtained From Fruits and Stalks | 126 |
| 1.2 Fermented Beverages Obtained From Cereals | 128 |
| 2 Microorganisms Involved in Fermented Beverages Production | 128 |
| 3 Volatile Metabolites and Quality of Fermented Beverages | 133 |
| 4 Conclusions and Perspectives | 150 |
| References | 151 |
| Chapter 6: Prebiotic and Synbiotic Foods..... | 155 |
| <i>Pawel Glibowski, Katarzyna Skrzybczak</i> | |
| 1 Characterization of Prebiotics | 155 |
| 1.1 Definition of Prebiotic | 155 |
| 1.2 Fructans | 156 |
| 1.3 Galactooligosaccharides | 158 |
| 1.4 Soy Oligosaccharides | 159 |
| 1.5 Xylooligosaccharides | 159 |
| 1.6 Pyrodextrins | 159 |
| 1.7 Lactulose | 160 |
| 1.8 Isomaltooligosaccharides | 161 |
| 2 Probiotics | 161 |
| 2.1 The Conception of Probiotic Microorganisms and Probiotic Products | 162 |
| 2.2 Potential Mechanisms of Action and Health Effects | 167 |
| 2.3 Challenges and Future Prospective | 168 |
| 3 Application of Prebiotics and Probiotics in Food Products | 169 |
| 3.1 Prebiotic Food With Pyrodextrins | 169 |
| 3.2 Prebiotic and Synbiotic Food With Isomaltooligosaccharides | 169 |
| 3.3 Prebiotic and Synbiotic Food With Lactulose | 171 |
| 3.4 Xylooligosaccharides in Food | 171 |
| 3.5 Symbiotic Food With Soy Oligosaccharides | 172 |
| 3.6 Prebiotic and Synbiotic Food With Galactooligosaccharide | 173 |
| 3.7 Fructans in Food Products | 174 |
| 3.8 Mixtures of Prebiotics With Probiotics | 179 |
| 4 Conclusions | 180 |
| References | 180 |
| Chapter 7: Production, Use, and Prospects of Microbial Food Colorants | 189 |
| <i>Uche O. Ogbodo, Jerry O. Ugwuanyi</i> | |
| 1 Introduction | 189 |
| 2 History of the Use of Food Colorants | 190 |

| | | |
|------|---|-----|
| 3 | Sources of Microbial Food Colorants | 190 |
| 4 | Qualities of Good-Food Colorants..... | 191 |
| 5 | Assay of Microbial Colorants | 192 |
| 6 | Physiological Basis for Colorant Production in Microorganisms..... | 193 |
| 7 | Mechanisms of Colorant Production in Microorganisms | 195 |
| 8 | Genetic and Metabolic Engineering of Colorant Production in Microorganisms | 198 |
| 9 | Factors Affecting Growth and Colorant Production in Microorganisms | 201 |
| 9.1 | Carbon Source..... | 201 |
| 9.2 | Nitrogen Source | 203 |
| 9.3 | pH..... | 203 |
| 9.4 | Temperature..... | 204 |
| 9.5 | Aeration..... | 204 |
| 9.6 | Incubation Time | 205 |
| 9.7 | Light..... | 205 |
| 10 | Production and Downstream Processes | 206 |
| 10.1 | Solid State Production and Use of <i>Monascus</i> Pigment..... | 207 |
| 10.2 | Downstream Processing (DSP) of Microbial Food Colorants | 207 |
| 11 | Applications of Microbial Colorants..... | 209 |
| 11.1 | Health and Therapeutics..... | 209 |
| 11.2 | Food Quality Control | 209 |
| 11.3 | Taxonomic Marker | 210 |
| 11.4 | Nutrition Supplementation..... | 210 |
| 12 | Market Trends in Microbial Food Colorants..... | 210 |
| 13 | Challenges and Limitations to Microbial Food Colorant Exploitation..... | 211 |
| 14 | Prospects and Challenges..... | 211 |
| 15 | Conclusions..... | 212 |
| | References..... | 213 |

**Chapter 8: Biopolymer Produced by the Lactic Acid Bacteria: Production
and Practical Application.....217**

Zaheer Ahmed, Asif Ahmad

| | | |
|-----|--|-----|
| 1 | Introduction..... | 217 |
| 2 | Background of Lactic Acid Polysaccharides | 218 |
| 3 | Production, Isolation, and Purification of EPS | 220 |
| 4 | Characterization of EPS..... | 222 |
| 4.1 | EPS Structure | 222 |
| 4.2 | Homopolysaccharides | 223 |
| 4.3 | Heteropolysaccharides | 226 |
| 5 | Application of EPS..... | 231 |
| 5.1 | Health Applications..... | 233 |
| 5.2 | Food Applications | 237 |
| 6 | Future Prospects..... | 248 |
| | References..... | 248 |

| | |
|---|------------|
| Chapter 9: Microbial Production of Low-Calorie Sugars | 259 |
| <i>Falguni Patra, Ami Patel, Nihir Shah</i> | |
| 1 Introduction..... | 259 |
| 2 Erythritol..... | 260 |
| 2.1 Microbial Production of Erythritol..... | 261 |
| 3 Mannitol..... | 265 |
| 3.1 Microbial Production of Mannitol | 266 |
| 3.2 Mannitol Production by Recombinant Microorganisms | 269 |
| 4 Xylitol | 271 |
| 4.1 Microbial Production | 271 |
| 4.2 Xylitol Production by Recombinant Microorganisms | 275 |
| 5 Tagatose..... | 277 |
| 5.1 Biological Production of Tagatose | 278 |
| 6 Psicose..... | 279 |
| 6.1 Biological Production of Psicose | 280 |
| 7 Conclusions..... | 281 |
| References..... | 281 |
| Chapter 10: Microbial Production of Itaconic Acid..... | 291 |
| <i>Juliana C. da Cruz, Eliana F. Camporese S ervulo, Aline M. de Castro</i> | |
| 1 Introduction..... | 291 |
| 2 Definition and Properties of Itaconic Acid | 293 |
| 3 Historical View..... | 294 |
| 4 Chemical Route for Itaconic Acid Production..... | 295 |
| 5 Itaconic Acid Production Through Bioprocesses..... | 296 |
| 6 Biosynthesis of Itaconic Acid | 299 |
| 7 Food Industry Application | 301 |
| 8 Other Industrial Applications..... | 302 |
| 9 Industrial Production and Market of Itaconic Acid | 304 |
| 10 Conclusions..... | 308 |
| References..... | 309 |
| Chapter 11: Microbial Production of Secondary Metabolites as Food Ingredients | 317 |
| <i>Padmavathi Tallapragada, Rashmi Dikshit</i> | |
| 1 Introduction..... | 317 |
| 2 Bioactive Compounds From Microbial Sources..... | 317 |
| 2.1 <i>Monascus</i> Pigments..... | 318 |
| 2.2 γ -Aminobutyric Acid..... | 320 |
| 2.3 Lovastatin | 322 |
| 2.4 Citrinin | 324 |
| 3 Antioxidant and Antimicrobial Activity of Microbial Secondary Metabolites..... | 325 |
| 3.1 Antioxidant Activity | 325 |
| 3.2 Antibacterial Activity | 327 |
| 4 Antibiotic Production From Microorganisms | 328 |
| 5 Anticancer Agents From Microorganisms | 329 |

| | |
|---|-----|
| 6 Organic Acids From Microorganisms..... | 332 |
| 7 Bacteriocins | 334 |
| 8 Hydrolytic Enzymes From Microbial Sources | 335 |
| 8.1 Amylase Production | 335 |
| 8.2 β -Glucosidase..... | 336 |
| 8.3 Glucoamylases | 336 |
| 9 Agrowaste Residues for Secondary Metabolite Production..... | 337 |
| 10 Strategies to Enhance the Bioproduct | 337 |
| 11 Statistical Approach to Optimize Microbial Bioproducts | 338 |
| 12 Future Aspects..... | 341 |
| References..... | 342 |

Chapter 12: Microbial Polysaccharides as Food Ingredients347

Onur Kirtel, Gülben Aşşar, Burak Adnan Erkorkmaz, Ebru T. Öner

| | |
|---|-----|
| 1 Introduction..... | 347 |
| 2 Levan..... | 349 |
| 2.1 Chemical Structure and General Properties of Levan..... | 349 |
| 2.2 Production Strategies for Levan | 350 |
| 2.3 Food Applications of Levan | 353 |
| 3 Pullulan | 353 |
| 3.1 Chemical Structure and Properties of Pullulan | 353 |
| 3.2 Production Strategies for Pullulan..... | 354 |
| 3.3 Food Applications of Pullulan..... | 356 |
| 4 Xanthan Gum..... | 357 |
| 4.1 Chemical Structure and Properties of Xanthan..... | 357 |
| 4.2 Production of Xanthan | 358 |
| 4.3 Food Applications of Xanthan..... | 361 |
| 5 Curdlan..... | 362 |
| 5.1 Chemical Structure and Properties of Curdlan..... | 362 |
| 5.2 Production of Curdlan..... | 362 |
| 5.3 Food Applications of Curdlan | 365 |
| 6 Gellan..... | 365 |
| 6.1 Chemical Structure and Properties of Gellan..... | 365 |
| 6.2 Production of Gellan | 366 |
| 6.3 Food Applications of Gellan | 366 |
| 7 Chitosan | 369 |
| 7.1 Chemical Structure and Properties of Chitosan | 369 |
| 7.2 Production of Chitosan..... | 370 |
| 7.3 Food Applications of Chitosan..... | 370 |
| 8 Scleroglucan..... | 371 |
| 8.1 Chemical Structure and Properties of Scleroglucan..... | 371 |
| 8.2 Production of Scleroglucan | 372 |
| 8.3 Scleroglucan in the Food Industry | 372 |
| 9 Concluding Remarks..... | 373 |
| References..... | 374 |

| | |
|--|------------|
| Chapter 13: Xanthan: Biotechnological Production and Applications..... | 385 |
| <i>Louise C. Candido da Silva, Brenda N. Targino, Marianna M. Furtado, Miriam A. de Oliveira Pinto, Mirian P. Rodarte, Humberto M. Hungaro</i> | |
| 1 Introduction..... | 385 |
| 2 Structure and Properties..... | 386 |
| 3 Applications of Xanthan..... | 390 |
| 4 Biotechnological Production..... | 392 |
| 4.1 Xanthomonas..... | 392 |
| 4.2 Biosynthesis..... | 397 |
| 4.3 Factors Influencing Production..... | 400 |
| 4.4 Recovery of Xanthan..... | 412 |
| 5 Industrial Production..... | 414 |
| 6 Prospects and Challenges..... | 415 |
| References..... | 416 |
| | |
| Chapter 14: Designer Foods: Scope for Enrichment With Microbe-Sourced Antioxidants | 423 |
| <i>Indira P. Sarethy, Sharadwata Pan</i> | |
| 1 Introduction..... | 423 |
| 2 Global Market for Designer or Functional Food | 426 |
| 2.1 The Worldwide Drift | 426 |
| 2.2 Trends in the European Sector | 428 |
| 2.3 Perspectives of New Markets | 428 |
| 3 Free Radicals and the Demand for Antioxidants | 429 |
| 3.1 Free Radicals and Oxidative Stress..... | 429 |
| 3.2 Types of Antioxidants and Modes of Action..... | 430 |
| 3.3 Antioxidants and Their Demands..... | 430 |
| 3.4 Novel Functional Foods, Active Ingredients, and Health Prerogatives..... | 432 |
| 4 Sources of Nonmicrobial Antioxidants..... | 432 |
| 4.1 Synthetic Versus Natural: Perpetual Dilemma | 432 |
| 4.2 Plant Protein-Based Natural Antioxidants | 433 |
| 4.3 Animal Protein-Based Natural Antioxidants..... | 433 |
| 5 Microbe-Derived Antioxidants | 434 |
| 6 Techniques to Deliver Antioxidants in Foods | 437 |
| 7 Regulatory Issues..... | 440 |
| 8 Conclusions..... | 443 |
| References..... | 443 |
| | |
| Chapter 15: Monitoring of Microbial Activity in Real-Time..... | 451 |
| <i>Jan Iciek, Ilona Błaszczuk, Magdalena Molska</i> | |
| 1 Introduction..... | 451 |
| 2 Methods in Food Diagnostics | 452 |
| 2.1 Classical Culture Methods | 452 |
| 2.2 Chromogenic and Fluorogenic Isolation Media..... | 453 |

Contents

| | |
|--|------------|
| 2.3 Modified Culture Methods | 453 |
| 2.4 Methods Based on Impedance | 454 |
| 2.5 Bioluminescent Measurement of ATP..... | 456 |
| 2.6 Cytometry Analysis..... | 457 |
| 2.7 Direct Epifluorescent Filter Technique (DEFT)..... | 458 |
| 2.8 Molecular Methods | 459 |
| 2.9 Immunological Tests | 462 |
| 2.10 Biosensors | 464 |
| 2.11 The Method of Redox Potential Measurements..... | 465 |
| 2.12 Online Measurements..... | 467 |
| 3 Conclusions..... | 472 |
| References..... | 472 |
| Index..... | 477 |

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