



## Table of Contents

### **IN PRESS**

**CJFS 2014**

**CJFS 2013**

**CJFS 2012**

**CJFS 2011**

**CJFS 2010**

**CJFS 2009**

**CJFS 2008**

**CJFS 2007**

**CJFS 2006**

**CJFS 2005**

**CJFS 2004**

**CJFS 2003**

**CJFS 2002**

**CJFS 2001**

**CJFS Home**

## **Editorial Board**

### **For Authors**

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

### **For Reviewers**

- **Guide for Reviewers**
- **Reviewers Login**

---

### **Subscription**

# **Czech J. Food Sci.**

**Grosová Z., Rosenberg  
M., Rebroš M.:**

# Perspectives and applications of immobilised $\beta$ -galactosidase in food industry – a review

Czech J. Food Sci., 26 (2008): 1-14

$\beta$ -Galactosidase is an important industrial enzyme in the hydrolysis of milk and whey lactose. The enzymatic hydrolysis of lactose allows to avoid health and environmental problems posed by this disaccharide. In addition, this enzyme catalyses the formation of galacto-oligosaccharides, which are prebiotic additives for the so-called "healthy foods".  $\beta$ -Galactosidase is one of the relatively few enzymes that have been used in large-scale processes in both free and immobilised forms. This article presents a review of recent trends in immobilisation of  $\beta$ -galactosidase and their application in food industry.

## **Keywords:**

immobilisation;  $\beta$ -galactosidase; lactose hydrolysis; galacto-oligosaccharides;

[ fulltext ]

---

© 2011 Czech Academy of Agricultural  
Sciences

XHTML1.1 VALID

CSS VALID