

Cellulases are used in the hydrolysis of cellulose and are produced by some *Trichoderma* species, such as *Trichoderma viride* or *T. reesei*; and by some molds, such as *Aspergillus niger* and *Thermomonospora*; and by some *Clostridium* species. Cellulase is an enzyme complex and its formation is induced by cellulose. *Trichoderma* cellulase hydrolyzes crystalline cellulose, but *Aspergillus* cellulase does not. Cellulose is first hydrolyzed to cellobiose by cellulase, and cellobiose is further hydrolyzed to glucose by β -glucosidase. Both of these enzymes are inhibited by their end products, cellobiose and glucose. Cellulases are used in cereal processing, alcohol fermentation from biomass, brewing, and waste treatment.

Hemicellulases hydrolyze hemicellulose to five-carbon sugar units and are produced by some molds, such as white rot fungi and *A. niger*. Hemicellulases are used in combination with other enzymes in baking doughs, brewing mashes, alcohol fermentation from biomass, and waste treatment.

Lactases are used to hydrolyze lactose in whey to glucose and galactose and are produced by yeast and some *Aspergillus* species. Lactases are used in the fermentation of cheese whey to ethanol.

Other microbial β -1,4 glucanases produced by *Bacillus amyloliquefaciens*, *A. niger*, and *Penicillium emersonii* are used in brewing mashes containing barley or malt. These enzymes improve wort filtration and extract yield.

Penicillin acylase is used by the antibiotic industry to convert penicillin G to 6-aminopenicillanic acid (6-APA), which is a precursor for semisynthetic penicillin derivatives.

Among other important industrial applications of enzymes are the conversion of fumarate to L-aspartate by aspartase. In industry, this conversion is realized in a packed column of immobilized dead *E. coli* cells with active aspartase enzyme. Fumarate solution is passed through the column, and aspartate is obtained in the effluent stream. Aspartate is further coupled with L-phenylalanine to produce aspartame, which is a low-calorie sweetener known as “NutraSweet®.”

The conversion of glucose to fructose by immobilized glucose isomerase is an important industrial process. Fructose is nearly 1.7 times sweeter than glucose and is used as a sweetener in soft drinks. Glucose isomerase is an intracellular enzyme and is produced by different organisms, such as *Flavobacterium arborescens*, *Bacillus licheniformis*, and some *Streptomyces* and *Arthrobacter* species. Immobilized inactive whole cells with glucose isomerase activity are used in a packed column for fructose formation from glucose. Cobalt (Co^{2+}) and magnesium (Mg^{2+}) ions ($4 \times 10^{-4} M$) enhance enzyme activity. Different immobilization methods are used by different companies. One uses flocculated whole cells of *F. arborescens* treated with glutaraldehyde in the form of dry spherical particles. Entrapment of whole cells in gelatin treated with glutaraldehyde, the use of glutaraldehyde-treated lysed cells in the form of dry particles, and immobilization of the enzyme on inorganic support particles such as silica and alumina are methods used by other companies.

DL-Acylamino acids are converted to a mixture of L- and D-amino acids by immobilized aminoacylase. L-Amino acids are separated from D-acylamino acid, which is recycled back to the column. L-Amino acids have important applications in food technology and medicine.

Enzymes are commonly used in medicine for diagnosis, therapy, and treatment purposes. Trypsin can be used as an antiinflammatory agent; lysozyme, which hydrolyzes the