

ABSTRACT

Starch is an important storage compound in plants that has many benefits for human beings. It has complex structure and made of two polymers: amylose and amylopectin; so the combination of enzymes is needed for its decomposition. Many of these enzymes exist in natural resources.

In industry, starch is used in producing different compounds. Some of them are made by chemical methods but others are produced by just enzymes. Starch processing enzymes are categorized into two groups based on their operation. The first group are hydrolases that hydrolyze glycoside bonds by water as endo and exo. The second group are glucanohydrolases which break one glycoside α -1.4 bond and creates a new glycoside α -1.4 or α -1.6 linkages. The aim of this article is a general review of these enzymes operation and application in food industry.