

Crystallography in food science: the case story of chymosin

Enzymes are proteins that catalyze biological processes, they are essential for biological function and life. In food sciences enzymes can play many different roles either in the degradation/transformation of natural food products or in the synthesis of new products. Previously most enzymes used in the food industry were obtained by natural sources, but the development of advanced biotechnological methods to produce recombinant proteins gives new opportunities for the changing/ improving enzyme function. X-ray crystallography can provide structural information to atomic resolution on a crystalline compound, and since function is intimately linked to structure, X-ray crystallography serves as a prime tool in enzymology.

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