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Tailoring enzymes often exhibit broad substrate promiscuity, and therefore, is reported to markedly improve the ADME (absorption, distribution,

<http://www.ncbi.nlm.nih.gov/pmc/articles/PMC3111151/>

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Phage display technology has been highly successful as providing a vehicle that allows By tailoring the conditions such as enzymes used in the food

<http://www.google.hr/patents/US9029083>

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Synthetic Biology for Tailored Enzyme Cocktails discovery time required for tailoring enzymes to Future work Continue to improve enzyme performance through http://www.energy.gov/sites/prod/files/2015/04/f21/biochemical_conversion_teeter_0130.pdf

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Moore, Jeffrey Charles (1996) Tailoring enzyme catalysts by directed evolution. we have been able to improve an enzyme's activity against a desired substrate. <http://thesis.library.caltech.edu/5124/>

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