1. L. Zhang, B. Han, B. Luo, Y. Ni, N. Bansal, and P. Zhou, Characterization of endogenous peptides from Dromedary and Bactrian camel milk, Eur Food Res Technol 248, 1149 (2022).
2. D. Zhang, M. Yu, W. Dong, G. Yan, Y. Shi, A. Huang, and X. Wang, Peptide Profile Changes in Buffalo Milk Cheese during Different Storage Periods and Characterization of Novel Bioactive Peptides through Peptidomics, J. Agric. Food Chem. 73, 571 (2025).
3. R. Zenezini Chiozzi, A. L. Capriotti, C. Cavaliere, G. La Barbera, S. Piovesana, R. Samperi, and A. Laganà, Purification and identification of endogenous antioxidant and ACE-inhibitory peptides from donkey milk by multidimensional liquid chromatography and nanoHPLC-high resolution mass spectrometry, Anal Bioanal Chem 408, 5657 (2016).
4. L. Yousefi, M. B. Habibi Najafi, M. R. Edalatian Dovom, and A. M. Mortazavian, Production of angiotensin-converting enzyme inhibitory peptides in Iranian ultrafiltered white cheese prepared with Lactobacillus brevis KX572382, Int J of Food Sci Tech 56, 2530 (2021).
5. W. Yang, X. Hao, X. Zhang, G. Zhang, X. Li, L. Liu, Y. Sun, and Y. Pan, Identification of antioxidant peptides from cheddar cheese made with Lactobacillus helveticus, LWT 141, 110866 (2021).
6. F. Yang et al., Peptides Isolated from Yak Milk Residue Exert Antioxidant Effects through Nrf2 Signal Pathway, Oxidative Medicine and Cellular Longevity 2021, (2021).
7. Z. Wang, G. Shu, L. Chen, C. Dai, C. Yao, M. Zhang, and X. Dong, ACE inhibitory and antioxidant peptides from Alcalase-assisted Lactiplantibacillus plantarum L60 and Lacticaseibacillus rhamnosus LR22 fermentation of goat milk: Optimization and identification, Food Processing Preservation 46, (2022).
8. Y. Wang, B. Zhao, Y. Ding, N. Liu, C. Yang, and Y. Sun, Improved Anti-Oxidant and Anti-Bacterial Capacities of Skim Milk Fermented by Lactobacillus plantarum, Molecules 29, 3800 (2024).
9. T. Wang, G. Wei, F. Chen, Q. Ma, and A. Huang, Integrated metabolomics and peptidomics to delineate characteristic metabolites in milk fermented with novel Lactiplantibacillus plantarum L3, Food Chemistry: X 18, 100732 (2023).
10. B. Wang, S. Xiao, Y. Cai, X. Chen, and J. Wang, Peptidomics approaches to the discovery and ACE inhibitory effect of casein peptides derived from fermented bovine milk by kefir grains, Front. Sustain. Food Syst. 7, (2023).
11. Y. Wada and B. Lönnerdal, Bioactive peptides released from in vitro digestion of human milk with or without pasteurization, Pediatr Res 77, 546 (2015).
12. N. Turan and M. Z. Durak, The identification of antioxidant and ACE-I peptides in different turkish ripened cheeses, J Food Sci Technol 59, 3274 (2022).
13. N. Turan and M. Z. Durak, The functionality, bioavailability, and bioactive peptides in white cheeses produced in Turkey, Eur Food Res Technol 248, 1645 (2022).
14. F. Tonolo et al., Identification of New Peptides from Fermented Milk Showing Antioxidant Properties: Mechanism of Action, Antioxidants 9, 117 (2020).
15. R. Tondo, L. Caputo, G. F. Mangiatordi, L. Monaci, G. Lentini, A. F. Logrieco, M. Montaruli, O. Nicolotti, and L. Quintieri, Structure-Based Identification and Design of Angiotensin Converting Enzyme-Inhibitory Peptides from Whey Proteins, J. Agric. Food Chem. 68, 541 (2020).

16. M. L. Timón, V. Parra, J. Otte, J. M. Broncano, and M. J. Petrón, Identification of radical scavenging peptides (<3 kDa) from Burgos-type cheese, LWT - Food Science and Technology 57, 359 (2014).
17. S. Taha, M. El Abd, C. De Gobba, M. Abdel-Hamid, E. Khalil, F. Hassan, and D. Fathy, The multifunctional activity of water-soluble peptides' extract of Domiati cheese during accelerated ripening by Neutrase, J Food Process Preserv 44, (2020).
18. S. Taha, M. El Abd, C. De Gobba, M. Abdel-Hamid, E. Khalil, and D. Hassan, Antioxidant and antibacterial activities of bioactive peptides in buffalo's yoghurt fermented with different starter cultures, Food Sci Biotechnol 26, 1325 (2017).
19. D. Tagliazucchi, S. Shamsia, A. Helal, and A. Conte, Angiotensin-converting enzyme inhibitory peptides from goats' milk released by in vitro gastro-intestinal digestion, International Dairy Journal 71, 6 (2017).
20. D. Tagliazucchi, S. Martini, and L. Solieri, Bioprospecting for Bioactive Peptide Production by Lactic Acid Bacteria Isolated from Fermented Dairy Food, Fermentation 5, 4 (2019).
21. D. Tagliazucchi, S. Martini, S. Shamsia, A. Helal, and A. Conte, Biological activities and peptidomic profile of in vitro-digested cow, camel, goat and sheep milk, International Dairy Journal 81, 19 (2018).
22. S. Suwal, R. Silveira Porto Oliveira, M. Pimont-Farge, A. Marciniak, G. Brisson, Y. Pouliot, and A. Doyen, Formation of Stable Supramolecular Structure with β-Lactoglobulin-Derived Self-Assembling Peptide f1-8 and Bovine Micellar Caseins, J. Agric. Food Chem. 67, 1269 (2019).
23. J. J. Song, Q. Wang, M. Du, X. M. Ji, and X. Y. Mao, Identification of dipeptidyl peptidase-IV inhibitory peptides from mare whey protein hydrolysates, Journal of Dairy Science 100, 6885 (2017).
24. E. Sommella et al., Detailed peptide profiling of "Scotta": from a dairy waste to a source of potential health-promoting compounds, Dairy Sci. & Technol. 96, 763 (2016).
25. L. Solieri, M. Valentini, A. Cattivelli, L. Sola, A. Helal, S. Martini, and D. Tagliazucchi, Fermentation of whey protein concentrate by Streptococcus thermophilus strains releases peptides with biological activities, Process Biochemistry 121, 590 (2022).
26. L. Solieri, A. Baldaccini, S. Martini, A. Bianchi, V. Pizzamiglio, and D. Tagliazucchi, Peptide Profiling and Biological Activities of 12-Month Ripened Parmigiano Reggiano Cheese, Biology 9, 170 (2020).
27. D. Solanki, A. Sakure, S. Prakash, and S. Hati, Characterization of Angiotensin I-Converting Enzyme (ACE) inhibitory peptides produced in fermented camel milk (Indian breed) by Lactobacillus acidophilus NCDC-15, J Food Sci Technol 59, 3567 (2022).
28. B. P. Singh, S. Paul, and G. Goel, Shotgun proteomics and molecular simulations on multifunctional bioactive peptides derived from the whey of unexplored "Gaddi" goat of Himalayas, Food Chemistry 430, 137075 (2024).
29. P. Shukla, A. Sakure, R. Pipaliya, B. Basaiawmoit, R. Maurya, M. Bishnoi, K. K. Kondepudi, and S. Hati, Exploring the potential of Lacticaseibacillus paracasei M11 on antidiabetic, anti-inflammatory, and ACE inhibitory effects of fermented dromedary camel milk (Camelus droedaries) and the

release of antidiabetic and anti-hypertensive peptides, Journal of Food Biochemistry 46, (2022).
30. P. Shukla, A. Sakure, R. Maurya, M. Bishnoi, K. K. Kondepudi, S. Das, Z. Liu, S. Padhi, A. K. Rai, and S. Hati, Antidiabetic, angiotensin-converting enzyme inhibitory and anti-inflammatory activities of fermented camel milk and characterisation of novel bioactive peptides from lactic-fermented camel milk with molecular interaction study, Int J of Dairy Tech 76, 149 (2023).
31. P. Shukla et al., Molecular binding mechanism and novel antidiabetic and anti-hypertensive bioactive peptides from fermented camel milk with anti-inflammatory activity in raw macrophages cell lines, Amino Acids 55, 1621 (2023).
32. Y. Shi, G. Wei, and A. Huang, Simulated in vitro gastrointestinal digestion of traditional Chinese Rushan and Naizha cheese: Peptidome profiles and bioactivity elucidation, Food Research International 142, 110201 (2021).
33. E. Seifu, Camel milk products: innovations, limitations and opportunities, Food Production, Processing and Nutrition 5, 15 (2023).
34. H. Scudino, T. C. Pimentel, J. T. Guimarães, R. S. Moura, E. T. Máralém, E. A. Esmerino, M. Q. Freitas, A. A. Souza, F. C. S. Nogueira, and A. G. Cruz, Effect of thermosonication on the bioactive peptide profile, volatile compounds, and fatty acid profile of Minas Frescal cheese, International Dairy Journal 157, 106009 (2024).
35. M. L. Savastano, S. Pati, A. Bevilacqua, M. R. Corbo, A. Rizzuti, M. Pischetsrieder, and I. Losito, Influence of the production technology on kefir characteristics: Evaluation of microbiological aspects and profiling of phosphopeptides by LC-ESI-QTOF-MS/MS, Food Research International 129, 108853 (2020).
36. R. Sandhu, B. Mann, R. Sharma, and R. K. Bajaj, Identification and Molecular Docking of ACE Inhibitory Peptides Derived from Sodium Substituted Cheddar Cheese, Int J Pept Res Ther 30, (2024).
37. J. Sanchón, S. Fernández-Tomé, B. Miralles, B. Hernández-Ledesma, D. Tomé, C. Gaudichon, and I. Recio, Protein degradation and peptide release from milk proteins in human jejunum. Comparison with in vitro gastrointestinal simulation, Food Chemistry 239, 486 (2018).
38. L. Sánchez-Rivera, I. Diezhandino, J. Á. Gómez-Ruiz, J. M. Fresno, B. Miralles, and I. Recio, Peptidomic study of Spanish blue cheese (Valdeón) and changes after simulated gastrointestinal digestion, Electrophoresis 35, 1627 (2014).
39. P. Saini, B. Mann, R. Kumar, R. Sharma, R. R. B. Singh, and A. Chatterjee, Process optimisation for preparation of caseinophosphopeptides from Buffalo milk casein and their characterisation, Journal of Dairy Research 81, 364 (2014).
40. G. S. Rutella, L. Solieri, S. Martini, and D. Tagliazucchi, Release of the Antihypertensive Tripeptides Valine-Proline-Proline and Isoleucine-Proline-Proline from Bovine Milk Caseins during in Vitro Gastrointestinal Digestion, J. Agric. Food Chem. 64, 8509 (2016).
41. Y. T. Rubak, L. Nuraida, D. Iswantini, E. Prangdimurti, and M. U. E. Sanam, Peptide profiling of goat milk fermented by Lactobacillus delbrueckii ssp. delbrueckii BD7: Identification of potential biological activity, Biodiversitas 22, (2021).

42. Y. T. Rubak, L. Nuraida, D. Iswantini, and E. Prangdimurti, Angiotensin-I-converting enzyme inhibitory peptides in milk fermented by indigenous lactic acid bacteria, Vet World 13, 345 (2020).
43. R. C. Robinson, S. D. Nielsen, D. C. Dallas, and D. Barile, Can cheese mites, maggots and molds enhance bioactivity? Peptidomic investigation of functional peptides in four traditional cheeses, Food Funct. 12, 633 (2021).
44. S. Reddi, V. P. Shanmugam, K. S. Tanedjeu, S. Kapila, and R. Kapila, Effect of buffalo casein-derived novel bioactive peptides on osteoblast differentiation, Eur J Nutr 57, 593 (2018).
45. J. Qian, L. Zheng, G. Su, M. Huang, D. Luo, and M. Zhao, Identification and Screening of Potential Bioactive Peptides with Sleep-Enhancing Effects in Bovine Milk Casein Hydrolysate, J. Agric. Food Chem. 69, 11246 (2021).
46. M. Pourjoula, G. Picariello, G. Garro, G. D'Auria, C. Nitride, A. Rheza Ghaisari, and P. Ferranti, The protein and peptide fractions of kashk, a traditional Middle East fermented dairy product, Food Research International 132, 109107 (2020).
47. E. Pontonio, M. Montemurro, G. V. De Gennaro, V. Miceli, and C. G. Rizzello, Antihypertensive Peptides from Ultrafiltration and Fermentation of the Ricotta Cheese Exhausted Whey: Design and Characterization of a Functional Ricotta Cheese, Foods 10, 2573 (2021).
48. S. Pisanu, D. Pagnozzi, M. Pes, A. Pirisi, T. Roggio, S. Uzzau, and M. F. Addis, Differences in the peptide profile of raw and pasteurised ovine milk cheese and implications for its bioactive potential, International Dairy Journal 42, 26 (2015).
49. R. Pipaliya et al., Production and characterization of anti-hypertensive and anti-diabetic peptides from fermented sheep milk with anti-inflammatory activity: in vitro and molecular docking studies, J Sci Food Agric 105, 4096 (2025).
50. R. Pipaliya et al., Peptidomics and molecular dynamics on bioactive peptides produced and characterized from the fermented whey of "Panchali" sheep of West India, Food Chemistry 468, 142466 (2025).
51. S. Piovesana, A. L. Capriotti, C. Cavaliere, G. La Barbera, R. Samperi, R. Zenezini Chiozzi, and A. Laganà, Peptidome characterization and bioactivity analysis of donkey milk, Journal of Proteomics 119, 21 (2015).
52. M. L. Petre, A. N. Kontouli Pertesi, O. E. Boulioglou, E. Sarantidi, A. G. Korovesi, A. Kozei, A. I. Katsafadou, G. T. Tsangaris, A. Trichopoulou, and A. K. Anagnostopoulos, Bioactive Peptides in Greek Goat Colostrum: Relevance to Human Metabolism, Foods 13, 3949 (2024).
53. H. Parmar, S. Hati, and A. Sakure, In Vitro and In Silico Analysis of Novel ACE-Inhibitory Bioactive Peptides Derived from Fermented Goat Milk, Int J Pept Res Ther 24, 441 (2018).
54. H. Parmar, S. Hati, G. Panchal, and A. A. Sakure, Purification and Production of Novel Angiotensin I-Converting Enzyme (ACE) Inhibitory Bioactive Peptides Derived from Fermented Goat Milk, Int J Pept Res Ther 26, 997 (2020).
55. M. Pandey, R. Kapila, and S. Kapila, Osteoanabolic activity of whey-derived anti-oxidative (MHIRL and YVEEL) and angiotensin-converting enzyme inhibitory (YLLF, ALPMHIR, IPA and WLAHK) bioactive peptides, Peptides 99, 1 (2018).
56. P. Panchal, R. Rani, R. Kumar, S. Malik, M. Mukesh, J. K. Kaushik, M. Sodhi, A. K. Mohanty, and S. Kumar, Optimizing workflow efficiency for analyzing low molecular weight endogenous peptides in colostrum, RSC Adv. 14, 29189 (2024).

57. G. K. Panchal, S. Das, A. Sakure, B. P. Singh, and S. Hati, Production and characterization of antioxidative peptides during lactic fermentation of goat milk, J. Food Process. Preserv. 45, (2021).
58. H. İ. Öztürk, A. Oraç, and N. Akın, Characterization of bioactive peptides derived from goatskin Tulum cheese of the Ereğli region at different stages of ripening, Food Research International 162, 112124 (2022).
59. H. İ. Öztürk, Ç. Konak Göktepe, and N. Akın, Proteolysis pattern and functional peptides in artisanal Tulum cheeses produced from Mut province in Turkey, LWT 149, 111642 (2021).
60. H. İ. Öztürk and N. Akın, Effect of ripening time on peptide dynamics and bioactive peptide composition in Tulum cheese, Journal of Dairy Science 104, 3832 (2021).
61. D. Özcan Yardım and M. Z. Durak, Identification of antihypertensive bioactive peptides in the herby and white cheeses produced from different milk types, Eur Food Res Technol 249, 2265 (2023).
62. J. Novak et al., A Lactic Acid Bacteria Consortium Impacted the Content of Casein-Derived Biopeptides in Dried Fresh Cheese, Molecules 27, 160 (2021).
63. B. Nongonierma, S. Paolella, P. Mudgil, S. Maqsood, and R. J. FitzGerald, Identification of novel dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in camel milk protein hydrolysates, Food Chemistry 244, 340 (2018).
64. B. Nongonierma, C. Mazzocchi, S. Paolella, and R. J. FitzGerald, Release of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides from milk protein isolate (MPI) during enzymatic hydrolysis, Food Research International 94, 79 (2017).
65. B. Nongonierma, M. Lalmahomed, S. Paolella, and R. J. FitzGerald, Milk protein isolate (MPI) as a source of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides, Food Chemistry 231, 202 (2017).
66. B. Nongonierma and R. J. FitzGerald, Structure activity relationship modelling of milk protein-derived peptides with dipeptidyl peptidase IV (DPP-IV) inhibitory activity, Peptides 79, 1 (2016).
67. B. Nongonierma, C. Cadamuro, A. Le Gouic, P. Mudgil, S. Maqsood, and R. J. FitzGerald, Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of a camel whey protein enriched hydrolysate preparation, Food Chemistry 279, 70 (2019).
68. D. R. Ningsih, T. J. Raharjo, W. Haryadi, and R. Wikandari, Antifungal activity and identification of bioactive peptide from Etawa crossbreed goat (Capra hircus) milk protein hydrolyzed using trypsin enzyme, Arabian Journal of Chemistry 16, 105249 (2023).
69. S. D. Nielsen, L. M. A. Jakobsen, N. R. W. Geiker, and H. C. Bertram, Chemically acidified, live and heat-inactivated fermented dairy yoghurt show distinct bioactive peptides, free amino acids and small compounds profiles, Food Chemistry 376, 131919 (2022).
70. H. T. H. Nguyen, J. L. Gathercole, L. Day, and J. E. Dalziel, Differences in peptide generation following in vitro gastrointestinal digestion of yogurt and milk from cow, sheep and goat, Food Chemistry 317, 126419 (2020).
71. D. D. Nguyen, F. Busetti, S. K. Johnson, and V. A. Solah, Degradation of β-casomorphins and identification of degradation products during yoghurt processing using liquid chromatography coupled with high resolution mass spectrometry, Food Research International 106, 98 (2018).

72. W. Nassar, E. Ibrahim, H. Elbarbary, H. Mohamed, and H. Jenssen, Antibacterial and Antioxidant Activity of Sheep Whey Protein Hydrolysates and Their Fractions, Egypt. J. Chem. 0, 0 (2022).
73. P. Mudgil, A. A. Redha, N. P. Nirmal, and S. Maqsood, In vitro antidiabetic and antihypercholesterolemic activities of camel milk protein hydrolysates derived upon simulated gastrointestinal digestion of milk from different camel breeds, Journal of Dairy Science 106, 3098 (2023).
74. P. Mudgil, H. Kamal, G. C. Yuen, and S. Maqsood, Characterization and identification of novel antidiabetic and anti-obesity peptides from camel milk protein hydrolysates, Food Chemistry 259, 46 (2018).
75. P. Mudgil, H. Kamal, B. Priya Kilari, M. A. S. Mohd Salim, C.-Y. Gan, and S. Maqsood, Simulated gastrointestinal digestion of camel and bovine casein hydrolysates: Identification and characterization of novel anti-diabetic bioactive peptides, Food Chemistry 353, 129374 (2021).
76. P. Mudgil, C.-Y. Gan, P.-G. Yap, A. A. Redha, R. H. S. Alsaadi, K. Mohteshamuddin, J. E. Aguilar-Toalá, A. M. Vidal-Limon, A. M. Liceaga, and S. Maqsood, Exploring the dipeptidyl peptidase-IV inhibitory potential of probiotic-fermented milk: An in vitro and in silico comprehensive investigation into peptides from milk of different farm animals, Journal of Dairy Science 107, 10153 (2024).
77. P. Mudgil, C.-Y. Gan, M. Affan Baig, M. Hamdi, K. Mohteshamuddin, J. E. Aguilar-Toalá, A. M. Vidal-Limon, A. M. Liceaga, and S. Maqsood, In-depth peptidomic profile and molecular simulation studies on ACE-inhibitory peptides derived from probiotic fermented milk of different farm animals, Food Research International 168, 112706 (2023).
78. P. Mudgil, B. Baby, Y.-Y. Ngoh, R. Vijayan, C.-Y. Gan, and S. Maqsood, Identification and molecular docking study of novel cholesterol esterase inhibitory peptides from camel milk proteins, Journal of Dairy Science 102, 10748 (2019).
79. P. Mudgil, B. Baby, Y.-Y. Ngoh, H. Kamal, R. Vijayan, C.-Y. Gan, and S. Maqsood, Molecular binding mechanism and identification of novel anti-hypertensive and anti-inflammatory bioactive peptides from camel milk protein hydrolysates, LWT 112, 108193 (2019).
80. P. Mudgil, F. F. Ajayi, A. S. Alyafei, P.-G. Yap, C.-Y. Gan, and S. Maqsood, Unlocking the hypolipidemic potential of bioactive peptides derived from probiotic fermented cattle, camel, goat, and sheep milk: a comprehensive investigation through in vitro,in silico, and molecular docking studies, Front. Sustain. Food Syst. 8, (2024).
81. M. Moreno-Montoro, P. Jauregi, M. Navarro-Alarcón, M. Olalla-Herrera, R. Giménez-Martínez, L. Amigo, and B. Miralles, Bioaccessible peptides released by in vitro gastrointestinal digestion of fermented goat milks, Anal Bioanal Chem 410, 3597 (2018).
82. M. Montone, A. L. Capriotti, A. Cerrato, M. Antonelli, G. La Barbera, S. Piovesana, A. Laganà, and C. Cavaliere, Identification of bioactive short peptides in cow milk by high-performance liquid chromatography on C18 and porous graphitic carbon coupled to high-resolution mass spectrometry, Anal Bioanal Chem 411, 3395 (2019).
83. M. Montone, S. E. Aita, C. Cavaliere, A. Cerrato, A. Laganà, S. Piovesana, and A. L. Capriotti, High-Resolution Mass Spectrometry and Chemometrics for the

Detailed Characterization of Short Endogenous Peptides in Milk By-Products, Molecules 26, 6472 (2021).
84. Meleti, M. Alexandraki, A. Samara, C. Loffi, T. Tedeshi, G. Galaverna, A. Manouras, M. Koureas, and E. Malissiova, Profile Assessment of Bioactive Peptides in the Greek Traditional Cheese “Tsalafouti,” Dietetics 3, 16 (2024).
85. S. Martini, L. Sola, A. Cattivelli, M. Cristofolini, V. Pizzamiglio, D. Tagliazucchi, and L. Solieri, Cultivable microbial diversity, peptide profiles, and bio-functional properties in Parmigiano Reggiano cheese, Front. Microbiol. 15, (2024).
86. S. Martini, A. Conte, and D. Tagliazucchi, Effect of ripening and in vitro digestion on the evolution and fate of bioactive peptides in Parmigiano-Reggiano cheese, International Dairy Journal 105, 104668 (2020).
87. O. Martínez-Augustin, B. Rivero-Gutiérrez, C. Mascaraque, and F. Sánchez de Medina, Food Derived Bioactive Peptides and Intestinal Barrier Function, International Journal of Molecular Sciences 15, 12 (2014).
88. S. Marcone, O. Belton, and D. J. Fitzgerald, Milk-derived bioactive peptides and their health promoting effects: a potential role in atherosclerosis, British Journal of Clinical Pharmacology 83, 152 (2017).
89. S. Marcone, O. Belton, and D. J. Fitzgerald, Milk-derived bioactive peptides and their health promoting effects: a potential role in atherosclerosis, British Journal of Clinical Pharmacology 83, 152 (2017).
90. J. Malinowski, M. Klempt, I. Clawin-Rädecker, P. Chr. Lorenzen, and H. Meisel, Identification of a NFκB inhibitory peptide from tryptic β-casein hydrolysate, Food Chemistry 165, 129 (2014).
91. O. Magouz, N. Mehanna, M. Khalifa, H. Sakr, S. Gensberger-Reigl, S. Dalabasmaz, and M. Pischetsrieder, Profiles, antioxidative and ACE inhibitory activity of peptides released from fermented buttermilk before and after simulated gastrointestinal digestion, Innovative Food Science & Emerging Technologies 84, 103266 (2023).
92. W. Ma, N. Li, L. Lin, J. Wen, C. Zhao, and F. Wang, Research progress in lipid metabolic regulation of bioactive peptides, Food Production, Processing and Nutrition 5, 10 (2023).
93. Y. Lu, S. Govindasamy-Lucey, and J. A. Lucey, Angiotensin-I-converting enzyme-inhibitory peptides in commercial Wisconsin Cheddar cheeses of different ages, Journal of Dairy Science 99, 41 (2016).
94. Y. Liu and M. Pischetsrieder, Identification and Relative Quantification of Bioactive Peptides Sequentially Released during Simulated Gastrointestinal Digestion of Commercial Kefir, J. Agric. Food Chem. 65, 1865 (2017).
95. S. Li, Q. Hu, C. Chen, J. Liu, G. He, L. Li, J. Wu, and D. Ren, Formation of bioactive peptides during simulated gastrointestinal digestion is affected by αs1-casein polymorphism in buffalo milk, Food Chemistry 313, 126159 (2020).
96. Leeb, A. Holder, T. Letzel, S. C. Cheison, U. Kulozik, and J. Hinrichs, Fractionation of dairy based functional peptides using ion-exchange membrane adsorption chromatography and cross-flow electro membrane filtration, International Dairy Journal 38, 116 (2014).
97. M. E. Lacroix and E. C. Y. Li-Chan, Food-derived dipeptidyl-peptidase IV inhibitors as a potential approach for glycemic regulation – Current knowledge and future research considerations, Trends in Food Science & Technology 54, 1 (2016).

98. M. Kurbanova, R. Voroshilin, O. Kozlova, and V. Atuchin, Effect of Lactobacteria on Bioactive Peptides and Their Sequence Identification in Mature Cheese, Microorganisms 10, 2068 (2022).
99. A. Kopf-Bolanz, F. Schwander, M. Gijs, G. Vergères, R. Portmann, and L. Egger, Impact of milk processing on the generation of peptides during digestion, International Dairy Journal 35, 130 (2014).
100. S. Kong, H.-R. Choi, Y.-J. Kim, Y.-S. Lee, K.-C. Park, and S.-Y. Kwak, Milk Protein-Derived Antioxidant Tetrapeptides as Potential Hypopigmenting Agents, Antioxidants 9, 1106 (2020).
101. Kondrashina, S. Seratlic, D. Kandil, N. Treguier, K. Kilcawley, H. Schellekens, T. Beresford, and L. Giblin, Irish Cheddar cheese increases glucagon-like peptide-1 secretion in vitro but bioactivity is lost during gut transit, Food Chemistry 265, 9 (2018).
102. W. Ki, G. Renchinkhand, H. Bae, and M. S. Nam, Evaluation of Physiological Activity of Long-Term Ripened Gouda Water Extract, Foods 13, 3446 (2024).
103. W. Ki, G. Renchinkhand, H. Bae, and M. S. Nam, Antioxidant, Antihypertensive, and Anti-Inflammatory Activities of Long-Term Ripened Cheddar Cheese Water-Soluble Extract, Food Sci Anim Resour 44, 1373 (2024).
104. R. Khakhariya, B. Basaiawmoit, A. Sakure, R. Maurya, M. Bishnoi, K. Kondepudi, S. Padhi, A. Rai, Z. Liu, and S. Hati, Production and Characterization of ACE Inhibitory and Anti-Diabetic Peptides from Buffalo and Camel Milk Fermented with Lactobacillus and Yeast: A Comparative Analysis with In Vitro, In Silico, and Molecular Interaction Study, Foods 12, 2006 (2023).
105. Y. Jin, Y. Yu, Y. Qi, F. Wang, J. Yan, and H. Zou, Peptide profiling and the bioactivity character of yogurt in the simulated gastrointestinal digestion, Journal of Proteomics 141, 24 (2016).
106. Z. Jiehui, M. Liuliu, X. Haihong, G. Yang, J. Yingkai, Z. Lun, D. X. An Li, Z. Dongsheng, and Z. Shaohui, Immunomodulating effects of casein-derived peptides QEPVL and QEPV on lymphocytes in vitro and in vivo, Food Funct. 5, 2061 (2014).
107. X. Jiang, D. Pan, T. Zhang, C. Liu, J. Zhang, M. Su, Z. Wu, X. Zeng, Y. Sun, and Y. Guo, Novel milk casein–derived peptides decrease cholesterol micellar solubility and cholesterol intestinal absorption in Caco-2 cells, Journal of Dairy Science 103, 3924 (2020).
108. Jiang, Y. Xu, G. Chen, T. Liu, Y. Yang, and X. Mao, Digestive properties and peptide profiles exhibited significant differences between skim camel milk and bovine milk powder after static in vitro simulated infant gastrointestinal digestion, Food Research International 178, 113860 (2024).
109. Jia, N. Hussain, O. Joy Ujiroghene, X. Pang, S. Zhang, J. Lu, L. Liu, and J. Lv, Generation and characterization of dipeptidyl peptidase-IV inhibitory peptides from trypsin-hydrolyzed α-lactalbumin-rich whey proteins, Food Chemistry 318, 126333 (2020).
110. R. K. C. Jeewanthi, M. H. Kim, N.-K. Lee, Y. C. Yoon, and H.-D. Paik, Peptide Analysis and the Bioactivity of Whey Protein Hydrolysates from Cheese Whey with Several Enzymes, Korean Journal for Food Science of Animal Resources 37, 62 (2017).

111. M. W. Jayamanna Mohottige, A. Juhász, M. G. Nye-Wood, K. A. Farquharson, U. Bose, and M. L. Colgrave, Beyond nutrition: Exploring immune proteins, bioactive peptides, and allergens in cow and Arabian camel milk, Food Chemistry 467, 142471 (2025).
112. R. Ibrahim, H. Isono, and T. Miyata, Potential antioxidant bioactive peptides from camel milk proteins, Animal Nutrition 4, 273 (2018).
113. R. Ibrahim, A. S. Ahmed, and T. Miyata, Novel angiotensin-converting enzyme inhibitory peptides from caseins and whey proteins of goat milk, Journal of Advanced Research 8, 63 (2017).
114. F. A. Hussein, S. Y. Chay, S. B. M. Ghanisma, M. Zarei, S. M. Auwal, A. A. Hamid, W. Z. W. Ibadullah, and N. Saari, Toxicity study and blood pressure–lowering efficacy of whey protein concentrate hydrolysate in rat models, plus peptide characterization, Journal of Dairy Science 103, 2053 (2020).
115. Hinnenkamp and B. P. Ismail, A proteomics approach to characterizing limited hydrolysis of whey protein concentrate, Food Chemistry 350, 129235 (2021).
116. Helal and D. Tagliazucchi, Peptidomics Profile, Bioactive Peptides Identification and Biological Activities of Six Different Cheese Varieties, Biology 12, 78 (2023).
117. Helal, A. Cattivelli, A. Conte, and D. Tagliazucchi, Effect of Ripening and In Vitro Digestion on Bioactive Peptides Profile in Ras Cheese and Their Biological Activities, Biology 12, 948 (2023).
118. He, Y. Lian, H. Xue, Y. Zhou, Y. Wei, J. Ma, Y. Tan, and Y. Wu, DPP-IV Inhibitory Peptide against In Vitro Gastrointestinal Digestion Derived from Goat's Milk Protein and Its Activity Enhancement via Amino Acid Substitution, Foods 13, 2721 (2024).
119. X. Hao, Y. Xia, Y. Wang, X. Zhang, and L. Liu, The addition of probiotic promotes the release of ACE-I peptide of Cheddar cheese: Peptide profile and molecular docking, International Dairy Journal 137, 105507 (2023).
120. H. Guo, C. Zang, L. Zheng, L. Ding, W. Yang, Shan Ren, and H. Guan, Novel Antioxidant Peptides from Fermented Whey Protein by Lactobacillus rhamnosus B2-1: Separation and Identification by in Vitro and in Silico Approaches, J. Agric. Food Chem. 72, 23306 (2024).
121. Y. Gu, X. Li, H. Liu, Q. Li, R. Xiao, O. E. Dudu, L. Yang, and Y. Ma, The impact of multiple-species starters on the peptide profiles of yoghurts, International Dairy Journal 106, 104684 (2020).
122. H. Gu, L. Liang, Z. Zhu, and X. Mao, Preparation and identification of anti-breast cancer cells peptides released from yak milk casein, Front. Nutr. 9, (2022).
123. G. Grigorean, X. Du, R. Kuhfeld, E. M. Haberl, and B. Lönnerdal, Effect of In Vitro Digestion on Bioactive Peptides Related to Immune and Gut Health in Intact Cow's Milk and Hydrolyzed Protein-Based Infant Formulas, Nutrients 16, 3268 (2024).
124. H. Gong, J. Gao, Y. Wang, Q. W. Luo, K. R. Guo, F. Z. Ren, and X. Y. Mao, Identification of novel peptides from goat milk casein that ameliorate high-glucose-induced insulin resistance in HepG2 cells, Journal of Dairy Science 103, 4907 (2020).

125. García-Tejedor, L. Sánchez-Rivera, I. Recio, J. B. Salom, and P. Manzanares, Dairy Debaryomyces hansenii strains produce the antihypertensive casein-derived peptides LHLPLP and HLPLP, LWT - Food Science and Technology 61, 550 (2015).
126. S. Gao, Y. Jiang, X. Zhang, S. Cui, X. Liu, J. Zhao, H. Zhang, and W. Chen, Comparative Peptidomics Analysis of Milk Fermented by Lactobacillus helveticus, Foods 11, 3885 (2022).
127. Gao, K. Guo, M. Du, and X. Mao, Bovine α-lactalbumin-derived peptides attenuate TNF-α-induced insulin resistance and inflammation in 3T3-L1 adipocytes through inhibiting JNK and NF-κB signaling, Food Funct. 13, 2323 (2022).
128. Gao, H. Gong, and X. Mao, Dipeptidyl Peptidase-IV Inhibitory Activity and Related Molecular Mechanism of Bovine α-Lactalbumin-Derived Peptides, Molecules 25, 3009 (2020).
129. Ganzorig, T. Urashima, and K. Fukuda, Exploring Potential Bioactive Peptides in Fermented Bactrian Camel's Milk and Mare's Milk Made by Mongolian Nomads, Foods 9, 1817 (2020).
130. D. Galli, D. P. Baptista, F. G. Cavalheiro, F. Negrão, M. N. Eberlin, and M. L. Gigante, Peptide profile of Camembert-type cheese: Effect of heat treatment and adjunct culture Lactobacillus rhamnosus GG, Food Research International 123, 393 (2019).
131. V. Folliero, S. Lama, G. Franci, R. Giugliano, G. D'Auria, P. Ferranti, M. Pourjula, M. Galdiero, and P. Stiuso, Casein-derived peptides from the dairy product kashk exhibit wound healing properties and antibacterial activity against Staphylococcus aureus: Structural and functional characterization, Food Research International 153, 110949 (2022).
132. T. Flutto, M. Merlet, L. Thedy, R. Pramotton, S. Zenato, L. Vernetti-Prot, and S. Valentini, Biochemical characterization of YoAlp®: a sheep-fermented milk obtained with autochthonous starter cultures, Eur Food Res Technol 250, 1755 (2024).
133. T. L. Fialho, L. C. Carrijo, M. J. Magalhães Júnior, M. C. Baracat-Pereira, R. H. Piccoli, and L. R. De Abreu, Extraction and identification of antimicrobial peptides from the Canastra artisanal minas cheese, Food Research International 107, 406 (2018).
134. Estévez, C. Fuciños, A. Rodríguez-Sanz, and M. L. Rúa, Development and sensory test of a dairy product with ACE inhibitory and antioxidant peptides produced at a pilot plant scale, Food Chemistry 394, 133459 (2022).
135. G. Erhardt, E. T. S. Shuiep, M. Lisson, C. Weimann, Z. Wang, I. E. Y. M. El Zubeir, and A. Pauciullo, Alpha S1-casein polymorphisms in camel (Camelus dromedarius) and descriptions of biological active peptides and allergenic epitopes, Trop Anim Health Prod 48, 879 (2016).
136. Elsaadany, E. Kheadr, S. Elmesseiry, S. Hamdy, and N. Dabour, Molecular Screening of Functional Lactic Acid Bacteria with Potential Production of Antimicrobial Peptides from Milk Proteins for Application as Preservative Dairy Starter, Journal of Food Biochemistry 2024, (2024).
137. Elkhtab, M. El-Alfy, M. Shenana, A. Mohamed, and A. E. Yousef, New potentially antihypertensive peptides liberated in milk during fermentation with

selected lactic acid bacteria and kombucha cultures, Journal of Dairy Science 100, 9508 (2017).
138. J. Ebner, A. Aşçı Arslan, M. Fedorova, R. Hoffmann, A. Küçükçetin, and M. Pischetsrieder, Peptide profiling of bovine kefir reveals 236 unique peptides released from caseins during its production by starter culture or kefir grains, Journal of Proteomics 117, 41 (2015).
139. Domingues Galli, O. Nikoloudaki, S. Tonini, A. Helal, R. Di Cagno, M. Gobbetti, and D. Tagliazucchi, How starter cultures affect the peptidomic profile and bioactive activities of the Asiago-PDO cheese throughout ripening, Food Research International 167, 112743 (2023).
140. P. Dharmisthaben et al., Identification and molecular mechanisms of novel antioxidative peptides from fermented camel milk (Kachchi breed, India) with anti-inflammatory activity in raw macrophages cell lines, Int J of Dairy Tech 76, 111 (2023).
141. P. Dharmisthaben, B. Basaiawmoit, A. Sakure, S. Das, R. Maurya, M. Bishnoi, K. K. Kondepudi, and S. Hati, Exploring potentials of antioxidative, anti-inflammatory activities and production of bioactive peptides in lactic fermented camel milk, Food Bioscience 44, 101404 (2021).
142. S. Demirci-Çekiç, G. Özkan, A. N. Avan, S. Uzunboy, E. Çapanoğlu, and R. Apak, Biomarkers of Oxidative Stress and Antioxidant Defense, Journal of Pharmaceutical and Biomedical Analysis 209, 114477 (2022).
143. D. S. F. De Lima, R. A. Da Silva, M. F. Da Silva, P. A. B. Da Silva, R. M. P. B. Costa, J. A. C. Teixeira, A. L. F. Porto, and M. T. H. Cavalcanti, Brazilian Kefir-Fermented Sheep's Milk, a Source of Antimicrobial and Antioxidant Peptides, Probiotics & Antimicro. Prot. 10, 446 (2018).
144. De Gobba, G. Tompa, and J. Otte, Bioactive peptides from caseins released by cold active proteolytic enzymes from Arsukibacterium ikkense, Food Chemistry 165, 205 (2014).
145. K. Damodharan, S. A. Palaniyandi, S. H. Yang, and J.-W. Suh, Functional Probiotic Characterization and In Vivo Cholesterol-Lowering Activity of Lactobacillus helveticus Isolated from Fermented Cow Milk, Journal of Microbiology and Biotechnology 26, 1675 (2016).
146. C. Dallas, A. Guerrero, E. A. Parker, L. A. Garay, A. Bhandari, C. B. Lebrilla, D. Barile, and J. B. German, Peptidomic Profile of Milk of Holstein Cows at Peak Lactation, J. Agric. Food Chem. 62, 58 (2014).
147. S. Dalabasmaz, E. P. De La Torre, S. Gensberger-Reigl, M. Pischetsrieder, and M. J. Rodríguez-Ortega, Identification of Potential Bioactive Peptides in Sheep Milk Kefir through Peptidomic Analysis at Different Fermentation Times, Foods 12, 2974 (2023).
148. Q. Cui, Y. Duan, M. Zhang, S. Liang, Y. Sun, J. Cheng, and M. Guo, Peptide profiles and antioxidant capacity of extensive hydrolysates of milk protein concentrate, Journal of Dairy Science 105, 7972 (2022).
149. Csire, F. Dupire, L. Canabady-Rochelle, K. Selmeczi, and L. Stefan, Bio-Inspired Casein-Derived Antioxidant Peptides Exhibiting a Dual Direct/Indirect Mode of Action, Inorg. Chem. 61, 1941 (2022).
150. R. Corrochano, A. Ferraretto, E. Arranz, M. Stuknytė, M. Bottani, P. M. O'Connor, P. M. Kelly, I. De Noni, V. Buckin, and L. Giblin, Bovine whey peptides

transit the intestinal barrier to reduce oxidative stress in muscle cells, Food Chemistry 288, 306 (2019).
151. P. F. Corrêa, D. J. Daroit, R. Fontoura, S. M. M. Meira, J. Segalin, and A. Brandelli, Hydrolysates of sheep cheese whey as a source of bioactive peptides with antioxidant and angiotensin-converting enzyme inhibitory activities, Peptides 61, 48 (2014).
152. S. Cirrincione, A. Luganini, C. Lamberti, M. Manfredi, L. Cavallarin, M. G. Giuffrida, and E. Pessione, Donkey Milk Fermentation by Lactococcus lactis subsp. cremoris and Lactobacillus rhamnosus Affects the Antiviral and Antibacterial Milk Properties, Molecules 26, 5100 (2021).
153. Cicchi, P. Paoli, A. Modesti, F. Mannelli, F. Scicutella, A. Buccioni, C. Fontanarosa, S. Luti, and L. Pazzagli, Effect of Bovine Milk Peptides on Cell Inflammation, Proliferation and Differentiation: Milk Potential Benefits Are Preserved in an Unconventional Cow Feeding Strategy, Biology 12, 1162 (2023).
154. Cattivelli, L. Solieri, S. Martini, V. Pizzamiglio, and D. Tagliazucchi, Peptidomics and biological activity analysis of in vitro digested Parmigiano Reggiano cheese at different ripening stages, International Dairy Journal 157, 106028 (2024).
155. V. Castellone, B. Prandi, E. Bancalari, T. Tedeschi, M. Gatti, and B. Bottari, Peptide profile of Parmigiano Reggiano cheese after simulated gastrointestinal digestion: From quality drivers to functional compounds, Front. Microbiol. 13, (2022).
156. Carrizzo et al., A Novel Vasoactive Peptide “PG1” from Buffalo Ice-Cream Protects from Angiotensin-Evoked High Blood Pressure, Antioxidants 10, 441 (2021).
157. Çakır, B. Okuyan, G. Şener, and T. Tunali-Akbay, Investigation of beta-lactoglobulin derived bioactive peptides against SARS-CoV-2 (COVID-19): In silico analysis, European Journal of Pharmacology 891, 173781 (2021).
158. Cakir and T. Tunali-Akbay, Potential anticarcinogenic effect of goat milk-derived bioactive peptides on HCT-116 human colorectal carcinoma cell line, Analytical Biochemistry 622, 114166 (2021).
159. S. Z. Bustamante, J. G. González, S. Sforza, and T. Tedeschi, Bioactivity and peptide profile of whey protein hydrolysates obtained from Colombian double-cream cheese production and their products after gastrointestinal digestion, LWT 145, 111334 (2021).
160. S. Buhler, Y. Riciputi, G. Perretti, M. F. Caboni, A. Dossena, S. Sforza, and T. Tedeschi, Characterization of Defatted Products Obtained from the Parmigiano–Reggiano Manufacturing Chain: Determination of Peptides and Amino Acids Content and Study of the Digestibility and Bioactive Properties, Foods 9, 310 (2020).
161. Bottari, A. Levante, E. Bancalari, S. Sforza, C. Bottesini, B. Prandi, F. De Filippis, D. Ercolini, M. Nocetti, and M. Gatti, The Interrelationship Between Microbiota and Peptides During Ripening as a Driver for Parmigiano Reggiano Cheese Quality, Front. Microbiol. 11, (2020).
162. Blanco-Doval, R. Sousa, L. J. R. Barron, R. Portmann, L. Egger, and N. Aldai, Assessment of in vitro digestibility and postdigestion peptide release of mare milk in relation to different management systems and lactation stages, Journal of Dairy Science 107, 7594 (2024).

163. Bhattacharya, J. Salcedo, R. C. Robinson, B. M. Henrick, and D. Barile, Peptidomic and glycomic profiling of commercial dairy products: identification, quantification and potential bioactivities, Npj Sci Food 3, (2019).
164. K. E. Bernstein, J. F. Giani, X. Z. Shen, and R. A. Gonzalez-Villalobos, Renal angiotensin-converting enzyme and blood pressure control, Current Opinion in Nephrology and Hypertension 23, 106 (2014).
165. H. Bellaver, I. Militão Da Costa, E. E. Redin, L. S. Moroni, and A. P. Kempka, The fermented milk can be a natural ally against obesity? Investigation of bovine milk fermentation by Lacticaseibacillus casei LBC 237, screening, and In silico predictions of bioactive peptides for obesity control, Intelligent Pharmacy 2, 467 (2024).
166. G. Basilicata, G. Pepe, E. Sommella, C. Ostacolo, M. Manfra, G. Sosto, G. Pagano, E. Novellino, and P. Campiglia, Peptidome profiles and bioactivity elucidation of buffalo-milk dairy products after gastrointestinal digestion, Food Research International 105, 1003 (2018).
167. P. Baptista, F. Negrão, M. N. Eberlin, and M. L. Gigante, Peptide profile and angiotensin-converting enzyme inhibitory activity of Prato cheese with salt reduction and Lactobacillus helveticus as an adjunct culture, Food Research International 133, 109190 (2020).
168. P. Baptista, B. D. Galli, F. G. Cavalheiro, F. Negrão, M. N. Eberlin, and M. L. Gigante, Lactobacillus helveticus LH-B02 favours the release of bioactive peptide during Prato cheese ripening, International Dairy Journal 87, 75 (2018).
169. F. Balthazar, S. Teixeira, M. R. V. Bertolo, R. Silva, S. Bogusz Junior, A. G. Cruz, and A. S. Sant'Ana, Bioactivity and volatile compound evaluation in sheep milk processed by ohmic heating, Journal of Dairy Science 107, 155 (2024).
170. W. N. Baba, P. Mudgil, B. Baby, R. Vijayan, C.-Y. Gan, and S. Maqsood, New insights into the cholesterol esterase- and lipase-inhibiting potential of bioactive peptides from camel whey hydrolysates: Identification, characterization, and molecular interaction, Journal of Dairy Science 104, 7393 (2021).
171. W. N. Baba, B. Baby, P. Mudgil, C.-Y. Gan, R. Vijayan, and S. Maqsood, Pepsin generated camel whey protein hydrolysates with potential antihypertensive properties: Identification and molecular docking of antihypertensive peptides, LWT 143, 111135 (2021).
172. S. Athira, B. Mann, P. Saini, R. Sharma, R. Kumar, and A. K. Singh, Production and characterisation of whey protein hydrolysate having antioxidant activity from cheese whey, J Sci Food Agric 95, 2908 (2015).
173. J. Atanasova, M. Dalgalarrondo, I. Iliev, P. Moncheva, S. D. Todorov, and I. V. Ivanova, Formation of Free Amino Acids and Bioactive Peptides During the Ripening of Bulgarian White Brined Cheeses, Probiotics & Antimicro. Prot. 13, 261 (2021).
174. M. Z. Aslam, S. Shoukat, Z. Hongfei, and Z. Bolin, Peptidomic Analysis of ACE Inhibitory Peptides Extracted from Fermented Goat Milk, Int J Pept Res Ther 25, 1259 (2019).
175. Ashraf, P. Mudgil, A. Palakkott, R. Iratni, C.-Y. Gan, S. Maqsood, and M. A. Ayoub, Molecular basis of the anti-diabetic properties of camel milk through profiling of its bioactive peptides on dipeptidyl peptidase IV (DPP-IV) and insulin receptor activity, Journal of Dairy Science 104, 61 (2021).

176. J. K. Ashokbhai, B. Basaiawmoit, A. Sakure, S. Das, G. B. Patil, M. Mankad, and S. Hati, Purification and characterization of antioxidative and antimicrobial peptides from lactic-fermented sheep milk, J Food Sci Technol 59, 4262 (2022).
177. Ashok and A. H. S., Identification of DPP-IV inhibitory peptides derived from buffalo colostrum: Mining through bioinformatics, in silico and in vitro approaches, J of Molecular Recognition 37, (2024).
178. S. Arai, M. Kurimoto, H. Nakada, M. Tanaka, H. Ochi, M. Tanaka, and M. Okochi, Screening of novel DPP-IV inhibitory peptides derived from bovine milk proteins using a peptide array platform, Journal of Bioscience and Bioengineering 137, 94 (2024).
179. G. Amorim et al., Identification of new bioactive peptides from Kefir milk through proteopeptidomics: Bioprospection of antihypertensive molecules, Food Chemistry 282, 109 (2019).
180. L. Amigo, D. Martínez-Maqueda, and B. Hernández-Ledesma, In Silico and In Vitro Analysis of Multifunctionality of Animal Food-Derived Peptides, Foods 9, 991 (2020).
181. M. Alzain, E. M. M. Ali, M. Zamzami, I. Qadri, H. Choudhry, K. Chaieb, B. Kouidhi, and H. N. Altayb, Identification of antimicrobial bioactive peptides from the camel milk protein lactoferrin: Molecular docking, molecular dynamic simulation, and in vitro study., Food and Humanity 3, 100414 (2024).
182. L. Álvarez Ramos, D. Arrieta Baez, G. Dávila Ortiz, J. Carlos Ruiz Ruiz, and V. Manuel Toledo López, Antioxidant and antihypertensive activity of Gouda cheese at different stages of ripening, Food Chemistry: X 14, 100284 (2022).
183. Ali, S. D. Nielsen, S. Abd-El Aal, A. El-Leboudy, E. Saleh, and G. LaPointe, Use of Mass Spectrometry to Profile Peptides in Whey Protein Isolate Medium Fermented by Lactobacillus helveticus LH-2 and Lactobacillus acidophilus La-5, Front. Nutr. 6, (2019).
184. L. Algboory and B. J. Muhialdin, Novel peptides contribute to the antimicrobial activity of camel milk fermented with Lactobacillus plantarum IS10, Food Control 126, 108057 (2021).
185. M. Albenzio, A. Santillo, R. Marino, A. Della Malva, M. Caroprese, and A. Sevi, Identification of peptides in functional Scamorza ovine milk cheese, Journal of Dairy Science 98, 8428 (2015).
186. S. Aksoy, H. M. Kayili, M. Atakay, H. A. Kirmaci, and B. Salih, Dynamics of peptides released from cow milk fermented by kefir microorganisms during fermentation and storage periods, International Dairy Journal 155, 105970 (2024).
187. F. Ajayi, F. AlShebli, P.-G. Yap, C.-Y. Gan, S. Maqsood, and P. Mudgil, Assessment of hypolipidemic potential of cholesteryl esterase inhibitory peptides in different probiotic fermented milk through in vitro, in silico, and molecular docking studies, Food Chemistry: X 24, 101998 (2024).
188. B. Ahtesh, L. Stojanovska, V. Mishra, O. Donkor, J. Feehan, M. Bosevski, M. Mathai, and V. Apostolopoulos, Identification and Effects of Skim Milk-Derived Bioactive Antihypertensive Peptides, Biologics 2, 1 (2021).
189. S. Ahmed, T. El-Bassiony, L. M. Elmalt, and H. R. Ibrahim, Identification of potent antioxidant bioactive peptides from goat milk proteins, Food Research International 74, 80 (2015).

190. J. E. Aguilar-Toalá, M. J. Torres-Llanez, A. Hernández-Mendoza, R. Reyes-Díaz, B. Vallejo-Cordoba, and A. F. González-Córdova, Antioxidant capacity and identification of radical scavenging peptides from Crema de Chiapas, Fresco and Cocido cheeses, J Food Sci Technol 59, 2705 (2022).
191. J. E. Aguilar-Toalá, L. Santiago-López, C. M. Peres, C. Peres, H. S. Garcia, B. Vallejo-Cordoba, A. F. González-Córdova, and A. Hernández-Mendoza, Assessment of multifunctional activity of bioactive peptides derived from fermented milk by specific Lactobacillus plantarum strains, Journal of Dairy Science 100, 65 (2017).
192. M. M. Abedin, R. Chourasia, L. Chiring Phukon, S. P. Singh, and A. Kumar Rai, Characterization of ACE inhibitory and antioxidant peptides in yak and cow milk hard chhurpi cheese of the Sikkim Himalayan region, Food Chemistry: X 13, 100231 (2022).