Food By-Products as a Source of Proteins and Peptides

Guest Editor:

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Message from the Guest Editor

Processing foods generates co-products and by-products that can be rich in proteins and peptides that are largely not utilised at present. To make food processing more economically and environmentally sustainable, procedures can be implemented that target total use of the biomass and go towards generating new markets and products. These products often consist of protein and peptides that have several potential techno-functional and bioactive health benefits. Nutritional benefits and methods to measure the same will be collated. This Special Issue will look at the generation of proteins and peptides from several food sources including traditional sources such as meat, dairy and fish but also their co-products. In addition, extraction and characterisation of proteins and peptides from alternative protein sources including cereals, microalgae, seaweeds and their by-products of extraction will also be examined. Techno-functional characterisation and life cycle analysis will be discussed along with current and potential applications of products developed from food processing by-products.
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