

Special Issue

Bioactive Peptides: Preparation, Characterization and Properties

Message from the Guest Editors

Bioactive peptides are sequences of between 2 and 20 amino acids that can inhibit chronic diseases by modulating and improving physiological functions, so these peptides contribute to maintaining the health of their consumers. Also, bioactive peptides can affect the pro-health or functional properties of food products. This Special Issue focuses on different factors affecting bioactive peptide structures in terms of their biological and functional properties, such as their antihypertensive, antioxidative, and hypocholesterolemic effects; water-holding capacity; foaming capacity; emulsifying properties; and solubility. Also, this Special Issue focuses on bioactive peptides identified from food protein sources as potential ingredients of health-promoting functional foods. This planned Special Issue on “Bioactive Peptides: Preparation, Characterization and Properties” will include original studies and review articles focusing on the impact of bioactive peptides, as well as the impact of their functional properties on food processing and human physical performance and health status.

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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