

Special Issue

Bioactive Peptides as Natural Antioxidants in Food Industry

Message from the Guest Editors

In recent years, the production of functional foods, with antioxidant potential, has been highlighted as a way of promoting well-being and health. Peptides are formed by digestion, fermentation or enzymatic activity of proteins, generating shorter sequences with new properties, absent in the precursor protein. The diversity of food proteins existing in nature from plants, animals or fungi provides a wide possibility for the discovery/production of new peptides with pharmacological application. New technology strategies are being studied to generate better antioxidant sequence and physiological activity, including in vitro and in vivo assays, clinical trials and bioinformatics. The biological significance of this activity has been less explored. Studies in cell culture and animal models are of pivotal importance to better explore the resistance of peptides in the digestive tract, the bioavailability and the mechanisms of action at the cellular level. Bioactive peptides may be a promising strategy for application in food as a natural antioxidant additive and exert bioactivity, reducing the risk of oxidative chronic disease.

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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.

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