

Special Issue

Production, Health Benefits and Potential Applications of Bioactive Peptides Derived from Food and By-Products

Message from the Guest Editors

Bioactive peptides, generated through enzymatic hydrolysis, fermentation, or processing of food proteins, have emerged as key compounds with significant health benefits, including antihypertensive, antioxidant, antimicrobial, hypoglycemic, immunomodulatory and promote bone growth activities. With growing interest in sustainable food systems, the valorization of agricultural, marine, and industrial by-products as peptide sources offers a dual advantage: reducing waste and creating high-value functional ingredients. This Special Issue seeks to address gaps in the scalable production, bioavailability, clinical validation, and commercialization of bioactive peptides while fostering interdisciplinary collaboration. This Special Issue aims to explore the multifaceted roles of bioactive peptides derived from food and by-products. This Issue will highlight advancements in sustainable production methods, mechanistic insights into their health-promoting properties, and innovative applications in the food and nutraceutical industries.

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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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