Special Issue

Bioactivity of Protein Hydrolysates Extracted from Foods

Message from the Guest Editor

Protein and bioactive peptides, especially those derived from food, play important roles in the metabolic functions of living organisms and, consequently, in human health. Proteins from plant and animal origins are potential sources of a wide range of BPs encrypted in their structure. They can be classified based on their mode of action as antimicrobial, anti-thrombotic, antihypertensive, opioid, immunomodulatory, mineral binding, and antioxidative. Enzymatic hydrolysis is the most effective method of producing functional hydrolysates or bioactive peptides. Moreover, the correlation between structure and functional properties is still not well understood; therefore, crude extracts, known as hydrolysates, are often acceptable and used widely in practice. Although there have been many results and findings in the functionalities of bioactive hydrolysates or peptides originated from food proteins, there is still a hole between basic knowledge and practice. The objective of this Special Issue is therefore to highlight the existing knowledge of the various potential benefits of the bioactivity of protein hydrolisates in improving the nutritional and health-related properties of foods.

Guest Editor

Prof. Dr. Adam Wasko

Department of Biotechnology, Microbiology and Human Nutrition, Faculty of Food Science and Biotechnology, University of Life Sciences in Lublin, Lublin, Poland

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/foods

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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