Special Issue

Food-Derived Bioactive Peptides: Correlation between Structure and Functional Properties

Message from the Guest Editors

Small peptides can be derived from food processing. produced in the gastrointestinal tract during digestion, or isolated and used as dietary supplements. However, to exert their intended biological effects, they must reach their respective targets. This involves resisting the effects of intestinal brush border enzymes, reaching the bloodstream, and binding to the enzymes, whose activity is to be influenced. To date, peptides with diverse bioactivities have been identified, including antioxidant, anti-diabetic, anti-obesity, antiinflammatory, hypocholesterolemic, antimicrobial, immunomodulatory bioactivities, and so on. Such properties have been identified in a wide range of food sources by in silico, in vitro, and in vivo assays, though the latter are still lacking. In the era of by-product valorisation of the food industry, the identification of new sources of bioactive peptides can add value to these products and reduce their environmental impact in line with sustainability. This Special Issue intends to bring momentum to the most outstanding research currently being conducted in this field, thereby stimulating further investigation and dissemination of new findings.

Guest Editors

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Deadline for manuscript submissions

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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.

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