Special Issue

Dietary Proteases and Bioactive Proteins: Natural Source, Bioactivity and Characterization

Message from the Guest Editor

Dietary proteases and bioactive proteins, as potential ingredients in health-promoting functional foods targeting diet-related chronic diseases, have attracted increasing attention due to their high biological activities, low toxicity and easy digestibility. According to present knowledge, bovine milk, cheese and dairy products are by far the greatest sources of food-derived proteases and bioactive proteins. However, they can also be obtained from plants, animal and marine sources. Due to their proteolytic activity, proteases play a role in alleviating digestion disorders, and have found application in treating cancers, swelling and immune-modulation problems, as well as mammalian wound healing. In addition to the nutritional functions of general protein, bioactive protein also has several specialized physiological functions, such as their ability to enter the digestive tract in their native states. Numerous bioactivities have been described for peptides released from proteins via enzymatic proteolysis with opiate, antithrombotic, antihypertensive, immunomodulating, antilipemic, osteoprotective, antioxidative, antimicrobial, anticariogenic and growth-promoting properties.

Guest Editor

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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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