# Special Issue

# Dietary Protein and Bioactive Peptides in Meat and Seafood: Flavor, Innovative Production and Functional Evaluation

## Message from the Guest Editors

The global demand for sustainable, nutritious, and health-promoting food sources is steadily rising. Meat and seafood represent high-quality dietary proteins. which, beyond their nutritional value, serve as precursors for a diverse array of bioactive peptides. Depending on whether they are processed via fermentation or enzymatic hydrolysis, the peptides produced exhibit different multifunctional properties, including antioxidant, antihypertensive, antimicrobial, and immunomodulatory activity. Furthermore, they play a significant and complex role in shaping flavor profiles. influencing both taste and aroma. This Special Issue aims to compile cutting-edge research and review articles that advance our understanding of the interplay between protein-derived peptides, flavor chemistry, and bioactivity in meat and seafood.

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## Deadline for manuscript submissions

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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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