

Special Issue

Preparation and Functional Activity of Food Bioactive Peptides

Message from the Guest Editor

It is well known that dietary proteins provide a rich source of biologically active peptides that can be released through hydrolysis by proteolytic enzymes or fermentation. Bioactive peptides have exhibited various beneficial functional activities, such as antioxidant, anti-inflammatory, anti-thrombotic, anti-osteoporosis activities, etc. However, the question remains: how can we prepare protein hydrolysates with high levels of bioactivity? The use of technology to degrade proteins in a bioenzyme-directed manner is the key to the preparation of bioactive peptide ingredients. Furthermore, hydrolysates are complex mixtures of peptides, including large non-functional peptides, non-degraded proteins, and free amino acids. Hence, fractionation technologies are required to separate peptides from hydrolysates to concentrate the desired bioactive or functional peptides. Moreover, what is the amino acid sequence of the bioactive peptides inside? And how effective is it in cell-based or in animal experiments? All of these issues need to be further clarified, and the relevant research may help develop bioactive peptides as functional ingredients in the food industry.

Guest Editor

Prof. Dr. Bo Li

Beijing Laboratory for Food Quality and Safety, College of Food Science and Nutritional Engineering, China Agricultural University, Beijing 100083, China

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

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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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