Special Issue

Proteins and Peptides from Animal-Derived Foods: Physicochemical Properties and Health Benefits

Message from the Guest Editor

Animals are the main sources of dietary proteins. Animal protein can supply essential amino acids and have great digestibility as well as the ability to transport other important nutrients. In addition, animal proteins have excellent physicochemical properties, such as gelling, emulsification, foaming, etc. Bioactive peptides are multifunctional compounds derived from proteins that also exhibit significant biological functions, such as antioxidant, immune, and anti-inflammatory activity, etc. Thus, proteins and peptides from animal-derived foods can be used as functional foods and pharmaceutical preparations. Nevertheless, the physicochemical properties and biological activities of proteins/peptides are affected by many factors and aspects, such as the enzymatic hydrolysis process, separation and purification processes, structure–activity relationship, and digestion as well as absorption status in vivo.

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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