Special Issue

Recent Advances in Food-Derived Protein and Bioactive Peptides: Functionality, Applications, and Health Benefits

Message from the Guest Editor

Proteins and peptides are sourced from a variety of materials, including animal products, plant materials, and food processing byproducts, and have been shown to possess unique functional properties, such as emulsification, foaming, and gelation, as well as significant physiological effects, such as antimicrobial, antihypertensive, antidiabetic, anti-cancer and antioxidant properties. The global demand for nutritious, safe, and eco-friendly food sources is growing, and food-derived proteins and bioactive peptides offer an exciting avenue to meet these needs. We invite original research articles and reviews that highlight recent advances in the isolation, characterization, and application of food-derived proteins and bioactive peptides, and their potential impact on food processing, health, and environmental sustainability. Topics of interest include but are not limited to, protein functionality, applications in food processing, health benefits, and environmental sustainability.

Guest Editor

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Deadline for manuscript submissions

closed (26 June 2024)



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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.

Editor-in-Chief

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