

## Special Issue

# Bioactive Peptides: Characteristic, Bioavailability and Application

### Message from the Guest Editors

In recent years, food has become the subject of research as a source of not only essential nutrients required for proper functioning of the organism, but also bioactive compounds. These include bioactive peptides, which may be present in foodstuffs as free compounds and released during the digestion of food or as a result of technological processes, especially in protein-rich products. They may have health-promoting properties, such as antioxidant, antihypertensive, anti-obesity, or anti-inflammatory properties. Moreover, they may have technological application by improving functional properties (water-holding capacity, foaming capacity, emulsifying properties, or solubility) and giving flavor or aroma. Bioactive peptides isolated and identified from food protein sources can therefore be used in the design of foodstuffs intended for particular nutritional or dietary purposes.

### Guest Editors

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### Deadline for manuscript submissions

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## Foods

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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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