Special Issue

Functional Properties and Health Benefits of Bioactive Peptides Derived from Food

Message from the Guest Editors

In recent years it has been recognized that dietary proteins provide a rich source of biologically active peptides. Such peptides are inactive within the sequence of the parent protein and can be released through hydrolysis by proteolytic enzymes or by proteolytic microorganisms (fermentation). Bioactive peptides derived from food have received increasing attention due to their health benefits in animal experiments and clinical trials. Protein hydrolysates are well acknowledged for their safety from a nutritional point of view, and there are some commercial protein products and ingredients with health or function claims based on bioactive peptides; however, what is the amino acid sequence of the bioactive peptides inside? What are the structure–activity relationships of the biopeptides? Their impact on the tissue or cell biology in vivo? Questions also remain regarding the bioavailability of bioactive peptides. All of these issues need to be further clarified.

Guest Editors

Prof. Dr. Bo Li

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

Prof. Dr. Hui Hong

College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, China

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Foods
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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