

Special Issue

Functional Peptides: Processing Technology, Activity Evaluation and Application

Message from the Guest Editors

The protein hydrolysates or peptides prepared from protein hydrolyzed with enzymes have multi-functional properties such as antioxidant activity, antibacterial properties and immunologic activity, and have received increasing attention as food ingredients or functional food in industry. Peptides have the same amino acid composition as homologous proteins, but also have better digestion and absorption performance than proteins, so they can maintain and improve the nutritional status of proteins. However, the targeting of most of peptides is poor and the functional activity of some peptides is low due to their purity. The interaction of peptides and carbohydrates, lipids and other compositions in food during thermal processing treatments is still most unknown when peptides are applied into a food system. The mechanism about absorption of some peptides from food protein hydrolysates is complex, and more works need to be further investigated. Therefore, we invite authors worldwide to submit their research articles or comprehensive review papers on the functional peptides.

Guest Editors

Dr. Shiyuan Dong

College of Food Science and Engineering, Ocean University of China, 5 Yushan Road, Qingdao 266003, China

Dr. Søren Drud-Heydary Nielsen

Department of Food Science, Aarhus University, Blichers Allé 20, P.O. Box 50, DK-8830 Tjele, Denmark

Deadline for manuscript submissions

closed (30 November 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/114113

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

[mdpi.com/journal/
foods](http://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](http://mdpi.com/journal/foods)

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

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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).

