

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.

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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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