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# **Bioactive Peptides: Preparation, Characterization and Properties**

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# **Message from the Guest Editors**

Dear Colleagues,

Bioactive peptides are sequences of between 2 and 20 amino acids that can inhibit chronic diseases by modulating and improving physiological functions, so these peptides contribute to maintaining the health of their consumers. Also, bioactive peptides can affect the prohealth or functional properties of food products. This Special Issue focuses on different factors affecting bioactive peptide structures in terms of their biological and functional properties, such as their antihypertensive, antioxidative, and hypocholesterolemic effects; waterholding capacity; foaming capacity; emulsifying properties; and solubility. Also, this Special Issue focuses on bioactive peptides identified from food protein sources as potential ingredients of health-promoting functional foods.

This planned Special Issue on "Bioactive Peptides: Preparation, Characterization and Properties" will include original studies and review articles focusing on the impact of bioactive peptides, as well as the impact of their functional properties on food processing and human physical performance and health status.













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