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Functional Properties and Health Benefits of Bioactive Peptides Derived from Food

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Message from the Guest Editors

Dear Colleagues,

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.

Prof. Dr. Bo Li
Guest Editor



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Special Issue



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Message from the Editor-in-Chief

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