



Role of Enzymatic Modification on the Antioxidant Activity of Proteins

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Message from the Guest Editors

Dear Colleagues,

Submissions to this Special Issue on the “**Role of Enzymatic Modification on the Antioxidant Activity of Proteins**” are welcome in the form of original research papers or review articles that cover the following topics:

- In vitro, in situ/ex vivo, and/or in vivo assessment of the antioxidant potency of proteins and their enzymatically modified derivatives, e.g., peptides;
- Evidence of the role of enzymatic modification of proteins from different sources, e.g., dairy, plant, animal, insect, on their antioxidant activity in vitro, in situ/ex vivo and/or in vivo;
- Novel enzymatic approaches to enhance the antioxidant activity of proteins;
- Impact of processing (e.g., physical/thermal treatments) on the antioxidant activity of enzymatically modified protein ingredients;
- Application of enzymatically modified protein ingredients as antioxidant agents in the preservation of food and non-food products.

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