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## Bioactive Peptides: Preparation, Characterization and Properties

Guest Editors:

### Dr. Liang Zhao

Beijing Engineering and  
Technology Research Center of  
Food Additives, Beijing  
Technology and Business  
University, Beijing 100048, China

### Dr. Chi Zhang

School of Food and Health,  
Beijing Technology and Business  
University, Beijing 100048, China

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submissions:

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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 pro-health 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; water-holding 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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# Special Issue



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## 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

## Message from the Editor-in-Chief

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*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
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