# Special Issue

# Bioactive Protein Hydrolysates: Preparation, Characterization, and Functional Properties

# Message from the Guest Editors

Bioactive protein hydrolysates have emerged as promising ingredients in food, nutraceutical, and biomedical fields due to their diverse health-promoting properties. These hydrolysates, obtained from plant, animal, or microbial proteins through enzymatic or fermentation processes, exhibit multifunctional activities such as antioxidant, antimicrobial. antihypertensive, and immunomodulatory effects. Recent progress in advanced preparation technologies and analytical tools has provided new insights into their structural features, self-assembly behavior, and structure-function relationships. Moreover, their incorporation into delivery systems, functional foods, and biomaterials has broadened their applications, improving bioavailability and targeted efficacy. Despite their potential, challenges remain in large-scale production, stability, and regulatory approval. This Special Issue aims to gather cutting-edge research and comprehensive reviews on the preparation methods, structural characterization, functional mechanisms, and novel applications of bioactive protein hydrolysates, with the goal of fostering innovation and translating scientific knowledge into practical solutions.

#### **Guest Editors**

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## Deadline for manuscript submissions

10 April 2026



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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.

#### **Editor-in-Chief**

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