Special Thematic Issue for the journal “Protein & Peptide Letters”

Bioactive Peptides from Foods: Production, Functionality and Application

Guest Editors: Qinlu Lin

- **Scope of the Thematic Issue:**

  Bioactive peptides are typically produced from protein via enzymatic hydrolysis under *in vitro* or *in vivo* conditions using different kinds of proteolytic enzymes. An array of biological activities, including antioxidative, antihypertensive, antidiabetic and immunomodulating has been ascribed to different types of biopeptides derived from various food sources. In fact, biopeptides are nutritionally and functionally important for regulating some physiological functions in the body; however, these are yet to be extensively addressed with regard to their production through advance strategies, mechanisms of action and multiple biological functionalities. This thematic issue mainly focuses on recent developments that are being made in the field of production in addition to covering the mode of action and biological activities, medicinal health functions and therapeutic applications of biopeptides. State-of-the-art strategies that can ameliorate the efficacy, bioavailability, and functionality of biopeptides along with their future prospects are also welcome.

**Keywords:** food bioactive peptides, production, functionality, structure-activity relationship, bioavailability, therapeutic application

**Sub-topics:**

The sub-topics to be covered within the issue should be provided:

- Production of bioactive peptides from foods
- *In vitro* and *in vivo* biological activities of bioactive peptides from foods
- Biopeptide transportation modes and absorption routes
- Therapeutic applications of biopeptides from foods

**Schedule:**

- Thematic issue submission deadline: **January 25, 2020**
- Tentative publication date: **April 2020**

**Contacts:**

Guest Editor Name: Qinlu Lin  
Affiliation: Center South University of Forestry and Technology  
Email: linql0403@126.com