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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals; Contents; Preface; Contributors; Part 1:Introduction; Chapter 1: Biologically Active Food Proteins and Peptides in Health: An Overview; Part 2:Functions of Biologically Active Proteins and Peptides; Chapter 2: Anti-inflammatory/Oxidative Stress Proteins and Peptides; Chapter 3: Antioxidant Peptides; Chapter 4: Antihypertensive Peptides and Their Underlying Mechanisms; Chapter 5: Food Protein-Derived Peptides as Calmodulin Inhibitors; Chapter 6:Soy Protein for the Metabolic Syndrome Chapter 7:Amyloidogenic Proteins and PeptidesChapter 8: Peptide- Based Immunotherapy for Food Allergy; Chapter 9: Gamma- Aminobutyric Acid; Chapter 10: Food Proteins or Their Hydrolysates as Regulators of Satiety; Part 3: Examples of Food Proteins and Peptides with Biological Activity; Chapter 11: Health-Promoting Proteins and Peptides in Colostrum and Whey; Chapter 12:Functional Food Products with Antihypertensive Effects; Chapter 13: Secreted Lactoferrin and Lactoferrin-Related Peptides: Insight into Structure and Biological

## Functions

Chapter 14: Bioactive Peptides and Proteins from Fish Muscle and Collagen  
Chapter 15: Animal Muscle-Based Bioactive Peptides; Chapter 16: Processing and Functionality of Rice Bran Proteins and Peptides; Chapter 17: Bioactive Proteins and Peptides from Egg Proteins; Chapter 18: Soy Peptides as Functional Food Materials; Chapter 19: Bioactivity of Proteins and Peptides from Peas (*Pisum sativum*, *Vigna unguiculata*, and *Cicer arietinum* L); Chapter 20: Wheat Proteins and Peptides; Part 4: Recent Advances in Bioactive Peptide Analysis for Food Application  
Chapter 21: Peptidomics for Bioactive Peptide Analysis  
Chapter 22: In silico Analysis of Bioactive Peptides; Chapter 23: Flavor-Active Properties of Amino Acids, Peptides, and Proteins; Chapter 24: Controlled Release and Delivery Technology of Biologically Active Proteins and Peptides; Index

### Sommario/riassunto

Bioactive Proteins and Peptides as Functional Foods and Nutraceuticals highlights recent developments of nutraceutical proteins and peptides for the promotion of human health. The book considers fundamental concepts and structure-activity relations for the major classes of nutraceutical proteins and peptides. Coverage includes functional proteins and peptides from numerous sources including: soy, Pacific hake, bovine muscle, peas, wheat, fermented milk, eggs, casein, fish collagen, bovine lactoferrin, and rice. The international panel of experts from industry and academia also reviews c