1. Record Nr. UNINA9910412151203321 Autore **UI Haq Mohammad Raies** Titolo Opioid Food Peptides: Significant Exorphins from Food Sources / / by Mohammad Raies UI Haq Singapore:,: Springer Singapore:,: Imprint: Springer,, 2020 Pubbl/distr/stampa **ISBN** 981-15-6102-8 Edizione [1st ed. 2020.] 1 online resource (XIX, 137 p. 8 illus., 1 illus. in color.) Descrizione fisica 664 Disciplina Soggetti Food—Biotechnology Analytical chemistry Food Science **Analytical Chemistry** Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Nota di contenuto Chapter 1: Significant Food-derived Opioid Peptides -- Chapter 2: Structure and Production of Casomorphins -- Chapter 3: Biological Activities of Casomorphins -- Chapter 4: Lactorphins and Lactoferroxins -- Chapter 5: Casoxins -- Chapter 6: Gluten Exorphins -- Chapter 7: Rubiscolins, Soymorphins and Oryzatensin -- Chapter 8: Analysis of Food-derived Opioid Peptides -- Chapter 9: Conclusions And Future Perspectives. This book compiles the latest research on food-derived opioid Sommario/riassunto peptides, particularly those derived from milk. It describes in detail the structure, classification and, more importantly, physiological functions of these peptides. Presenting an interesting overview of the opioid receptors and receptor ligands, it examines the absorption, transport and degradation of these opioid peptides. Further, it highlights the production of -casemorphins from only one variant of -casein and its biological activities, and explores the generation of blactorphin from bovine blactalbumin and blactorphin. The book also includes a section on the use of advanced biochemical and pharmacological techniques to analyze opioid peptides, discussing the extraction of

protein from food sources, protein purification followed by SGID.

filtration of peptides and analysis using analytical HPLC. Lastly, it offers

insights into the significance of these peptides in the pharmaceutical industry and their potential role as therapeutic agents. This timely book is useful for researchers and students in the field of food sciences, dairy science, agriculture and pharmacology. It is also of interest to industry experts.