

Use of Proteomics and Peptidomics Methods in Food Bioactive Peptide Science and Engineering

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Abstract

Proteomic and peptidomic studies are emerging as an important part of the holistic approach to food science and technology and have been recently applied in the study and production of bioactive peptides. Food-derived bioactive peptides are short amino acid chains with a known sequence that may have one or more biological activities. The proteomic and peptidomic approach to bioactive peptide studies includes bioinformatics, chemometric tools and proteomic/peptidomic methods. A proteomic and peptidomic approach applied to the study of bioactive peptides allows optimizing their production and finding peptides of interest and contributes to understand the interaction mechanisms between receptor and bioactive peptides. The objective of this review was to describe recent analytical tools used for studying various aspects of food-derived biopeptides, emphasizing their production at laboratory and industrial scale.

Keywords

Proteomics Peptidomics Bioactive peptide Bioinformatics Chemometrics

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