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 current applications and future opportunities within the nutraceutical proteins and peptides sector.

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