



## Natural Antioxidants in Meat and Meat Products

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### Message from the Guest Editors

In meat and meat products, oxidative reactions are one of the most critical degradative processes, which implies the addition of additives to maintain the characteristics and shelf-life of these products.

Nevertheless, the stability for the replacement of synthetic additives is generally lower than the synthetic compounds. To overcome this aspect, encapsulation techniques have been proposed, and novel and potent natural additives have been obtained. The encapsulation techniques also allow a simple procedure for the incorporation of these compounds in the meat and better control of the release rate.

Finally, in addition to the replacement of synthetic compounds and increased food shelf-life and safety, the use of natural antioxidants/extracts could have a positive effect on human health since they can be used to obtain functional meat products enriched in antioxidant and health-promoting bioactive compounds.

We invite researchers to contribute original or review articles related to the obtention, purification, stabilization, and/or application of natural bioactive compounds in meat formulation.





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## Editor-in-Chief

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## Message from the Editor-in-Chief

It has been recognized in medical sciences that in order to prevent adverse effects of "oxidative stress" a balance exists between prooxidants and antioxidants in living systems. Imbalances are found in a variety of diseases and chronic health situations. Our journal *Antioxidants* serves as an authoritative source of information on current topics of research in the area of oxidative stress and antioxidant defense systems. The future is bright for antioxidant research and since 2012, *Antioxidants* has become a key forum for researchers to bring their findings to the forefront.

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