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New Technological Advances in Meat Packaging: Shelf-Life and Safety

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Message from the Guest Editor

Over the past decade, fresh meat commercialization strategies have notably changed all over the world. Moreover, fresh meat is an excellent source of nutrients and represents an ideal environment for the growth of spoilage microorganisms and common pathogens. Likewise, retail/display meat oxidation and photooxidation not only influence the eating quality of the products, but also have harmful effects on the health of consumers through the formation of carcinogenic substances. However, as a result of the increasing demand for fresh and ready-to-use meats, a need has emerged for adequate preservation techniques to maintain quality and safety. Furthermore, current advances in "omics" technologies have fostered a better understanding of meat spoilage and safety during all marketing operations. Original research papers and reviews with a focus on new preservation techniques of meat and meat products are welcome.













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Message from the Editor-in-Chief

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