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# Manipulating Meat Quality by Nutrition, Processing, and Preservation

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Deadline for manuscript submissions:

closed (30 April 2024)

# **Message from the Guest Editors**

Dear Colleagues,

Fresh meat is a good source of nutrients; however, it is an environment for the growth of microorganisms and pathogens. Meat oxidation and photooxidation not only affect the eating quality of the products but also have detrimental influences on the consumers' health. However, because of the increasing demand for fresh and ready-to-use meat, a need has arisen for efficient processing and preservation techniques to sustain quality and safety. On the other hand, unconventional feeding strategies are persistently assessed in livestock production systems to boost livestock health and welfare, enhance meat quality, extend meat shelf-life, and augment meat marketable value. The Special Issue "Manipulating Meat Quality by Nutrition, Processing, and Preservation" is open and aims to publish scientific papers and critical reviews focusing on the impacts of alternative feeding approaches and unique feed or food additives that significantly impact meat nutritive value, sensory or characteristics, especially technological compliance with consumer and industrial prospects.













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# **Editor-in-Chief**

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# **Message from the Editor-in-Chief**

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