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Current Trends in Meat Microbiology and Hygiene

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Message from the Guest Editors

Meat and meat products are significant sources of foodborne infections involving various pathogens. such as Salmonella spp., Campylobacter jejuni/coli, Yersinia enterocolitica, Verotoxigenic E. coli and Listeria monocytogenes. This Special Issue aims to highlight new trends in meat food safety, including the application of techniques such as high hydrostatic pressure, pulsed electric fields, essential oils or active packagings among others in both traditional meats (chicken, beef, or pork) other meats with increasing consumption. Furthermore, aspects such as hygiene and food safety aspects in the automation of the processes cutting/deboning rooms. advantages the disadvantages of visual-only inspection or implementation of hazards analysis and risk-based preventive controls in slaughterhouses and cutting rooms will also be discussed. <false,>This Special Issue seeks manuscript submissions discussing the aforementioned techniques technologies that enhance our understanding of novel trends and developments to improve meat hygiene and safety, contributing to the advancement of global food safety.







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Message from the Editor-in-Chief

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