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Flavor Formation and Quality Maintenance in Meat Processing

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Message from the Guest Editor

The flavor and quality are crucial in meat processing as they directly impact consumer satisfaction, product development, and overall food industrial growth. Meat flavor is conventionally produced by thermal processing, which usually results in decreased meat quality and the inadequate release of flavor. Recently, alternative technologies such as microwave heating, pulsed electric field, ultrasound and high-pressure processing, are emerging to achieve rich flavor and high quality. Meat quality is considered as a complex and multivariate property of meat, which is influenced by multiple interacting factors (including production conditions, packaging, and storage). Various technologies have contributed to quality maintenance, including modified atmosphere packaging, vacuum packaging, and active packaging, etc., which can extend the shelf life and prevent deterioration of flavor in meat products by regulating oxygen levels, moisture, and microbial growth. The advantages, limitations, and some perspectives on the future trends of these techniques have been studied.



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Special Issue



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Message from the Editor-in-Chief

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