Special Issue

Microorganisms and Meat Quality and Safety: The Exploration of Beneficial Microbes and the Control of Harmful Ones

Message from the Guest Editor

Meat products play essential roles in the human diet. Microorganisms often play important roles in the quality of them. The beneficial microbes present in fermented meat products include bacteria, molds, and yeast, which can promote the formation of special flavors, characteristic colors, and desired textures of the products, inhibit the growth of harmful microorganisms, reduce the production of harmful substances, and endow the meat products with functional ingredients. Harmful microorganisms, including spoilage and pathogenic bacteria, however, are of great concern for the meat industry due to their influence on the quality and safety of the products. It is urgent to develop efficient methods to control them and thus prolong the shelf-life of the products and enchance food safety. Potential topics include, but are not limited to, the following:

- Microbial ecology and its relationship with quality of meat products;
- Exploration of beneficial microorganisms derived from meat;
- Bioprotective cultures and bioprotection for meat products;
- Detection, isolation, and identification of spoilage and pathogenic bacteria in meat;
- Control of harmful microorganisms in meat.

Guest Editor

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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