

Special Issue

Application of Novel Technology to Meat Processing and Safety Control

Message from the Guest Editor

The demand for more convenient and varied meat products, faster production rates, improved quality and longer shelf lives has grown exponentially. This, together with the severity of traditional meat processing technologies, are driving forces for improving and developing new meat preservation technologies. Therefore, there have been many technological developments in unit operations such as pasteurization, sterilization, cooking and drying, and currently, the new technological approaches for meat preservation are seriously likely to replace traditional, well-established preservation processes. Most of these technologies are localized and clean and therefore appear to be more environmentally friendly than traditional ones. Novel processing technologies will attract more attention from meat processors once they can provide better-quality meat products with more added value, along with a reduced environmental footprint and processing costs.

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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