

Special Issue

Innovative Meat and Meat Products: Novel Processing Technologies for Sustainable Products

Message from the Guest Editors

Meat processing plays a crucial role in transforming raw meat into various meat products and by-products to meet the new demands of the food industry and society. These processing technologies can vary in their effects on the reformulation of meat products, including the incorporation of fibers, agricultural by-products, alternative proteins, and bioactive compounds, aiming to create more sustainable meat products. In this context, technological advancements such as high hydrostatic pressure, micro and nanoencapsulation, dry aging, biotechnology, and innovative packaging systems offer promising solutions in the food industry. The application of these novel and innovative processing can further enhance efficiency and minimize waste to obtain more sustainable meat and meat products with a lower environmental impact. This Special Issue is open to receiving research results and/or quality reviews based on the new challenges and technological approaches related to the reformulation, sustainability processing, preservation, safety, and quality control of meat and meat products.

Guest Editors

Dr. Claudia Ruiz-Capillas

Dr. Ana Herrero Herranz

Dr. Carlos Pasqualin Cavalheiro

Deadline for manuscript submissions

closed (13 January 2025)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/190626

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).