

Special Issue

Quality, Sensory and Microbial Safety of Meat and Meat Products

Message from the Guest Editors

There is a growing concern in the society as a whole, including the scientific community and consumers, surrounding the identification of meat and meat products. During their production process, various strategies in the manufacturing process are adopted to ensure the maintenance of these characteristics. However, preparing good quality and sensory meat, while maintaining shelf-life and microbial safety, remains challenging. Plastic packaging plays an important role in the food industry, as its main function is to protect the food from adverse external conditions. However, the widespread use of these packages contributes to environmental pollution, which leads to research to reduce this impact, and the replacement of synthetic polymers by natural polymers is an attractive alternative. Consequently, there is a growing interest in natural means as an alternative to replace conventional antimicrobials, extending the product's shelf life and combatting foodborne pathogens.

Guest Editors

Prof. Dr. Luciana Ruschel Dos Santos

Coordenadora do Programa de Pós-Graduação em Bioexperimentação, Escola de Ciências Agrárias, Inovação e Negócios, Universidade de Passo Fundo, BR 285, Passo Fundo, RS, Brazil

Dr. Karen Apellanis Borges

Centro de Diagnóstico e Pesquisa em Patologia Aviária, Departamento de Medicina Animal, Faculdade de Veterinária, Universidade Federal do Rio Grande do Sul, Porto Alegre 91540-000, RS, Brazil

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

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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.

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

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