

## Special Issue

# Innovations in Meat Science: Quality Optimization, Sensory Assessment and Sustainable Processing Technologies

### Message from the Guest Editors

Recent advances are transforming the field by combining cutting-edge technology with traditional practices to address modern challenges. Breakthroughs in genomic selection and nutritional interventions are improving meat quality traits, including tenderness, marbling, and nutritional content, while novel processing methods such as high-pressure processing are being adopted to extend shelf life. Meanwhile, emerging tools in sensory science, including AI-driven flavor profiling and hyperspectral imaging, are also providing deeper insights into consumer preferences and enabling data-driven product development. At the same time, sustainability is being redefined through innovations in waste valorization, where byproducts are transformed into high-value ingredients, and through energy-efficient systems that reduce the environmental impact of meat production. These multifaceted approaches collectively aim at cost reduction, sensory experience authenticity, nutritional fortification and minimizing environmental footprint through hybrid product development, with the goal of reshaping a diversified and sustainable protein supply chain in the future.

### Guest Editors

Prof. Dr. Mingwu Zang

State Key Laboratory of Animal Nutrition and Feeding, Institute of Animal Sciences, Chinese Academy of Agricultural Sciences, Beijing 100193, China

Prof. Dr. Chengli Hou

Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing 100193, China

### Deadline for manuscript submissions

closed (20 April 2026)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 6.0  
CiteScore 10.3  
Indexed in PubMed



[mdpi.com/si/251812](https://mdpi.com/si/251812)

*Foods*

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

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





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 6.0  
CiteScore 10.3  
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 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).