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.

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Message from the Editor-in-Chief

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