Special Issue

Processing, Consumption, and Nutritional Properties of Meat, Meat Products, and Artificial Meat Products

Message from the Guest Editors

The processing, consumption, and nutritional properties of meat, meat products, and artificial meat products are pivotal aspects of the modern food industry. Consumption patterns have evolved with cultural, economic, and health factors influencing choices and nutritional properties vary across different types of meat, influenced by factors such as animal breed, diet, and processing methods. While meat is a significant source of protein, vitamins, and minerals, concerns about saturated fats and its environmental impact have led to increased interest in alternative products such as artificial meats. Artificial meat products, also known as lab-grown or cultured meat, are created through cellular agriculture techniques, offering a sustainable alternative to conventional meat. These innovative products aim to replicate the taste, texture, and nutritional properties of traditional meat while reducing environmental impact and addressing ethical concerns related to animal welfare. Understanding the nuances of processing, consumption, and nutrition is crucial for informed dietary choices and sustainable food production.

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Deadline for manuscript submissions

30 September 2025

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/203493

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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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