

Special Issue

Strategies for Improving the Characteristics, Quality and Safety of Meat Products

Message from the Guest Editor

In the field of food production and consumption, improving the characteristics, quality, and safety of meat products is a critical undertaking that affects both the industry and consumers. The food industry is therefore constantly looking for new innovations in processing techniques that involve all stakeholders in the meat production chain, from the breeders who supply suitable raw materials to the processors and retailers. This Special Issue will also focus on the potential for quality improvements through innovative and alternative processing methods, such as the use and preparation of raw materials of different origins and species, different processing and storage conditions, and the use of a variety of additives, both microbial (starters, microbial inoculants) and chemical (e.g., preservatives, antioxidants). In addition, this Special Issue will discuss the possibility of replacing individual ingredients (e.g., with different fats, components of plant origin, and natural bioactive compounds) and study the interactions between characteristics regarding biochemical composition, texture, and sensory quality within the content of toxins, pathogens, or spoilage indicators.

Guest Editor

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Deadline for manuscript submissions

closed (15 May 2025)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



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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.

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