

Special Issue

Meat and Meat Products: Quality, Safety, and Consumer Perception

Message from the Guest Editor

The quality and safety of meat and meat products are critical factors influencing consumer perception and acceptance. This Special Issue of *Foods* will explore how innovative processing techniques and the incorporation of natural additives can enhance product quality, optimize flavor, and improve safety. Recent research has highlighted the role of functional ingredients in reducing harmful compounds formed during meat processing while positively affecting physicochemical properties, such as texture, moisture retention, and flavor development. Additionally, novel processing technologies are being investigated to enhance sensory characteristics and ensure product stability. Understanding the interplay among ingredient modifications, processing methods, and consumer perception is essential in advancing meat product development and meeting the growing demand for safer and higher-quality foods. This Special Issue will provide insights into strategies for improving meat product formulation, addressing health concerns, and enhancing consumer satisfaction.

Guest Editor

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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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