

Special Issue

New Technological Advances in Meat Packaging: Shelf-Life and Safety

Message from the Guest Editor

Over the past decade, fresh meat commercialization strategies have notably changed all over the world. Moreover, fresh meat is an excellent source of nutrients and represents an ideal environment for the growth of spoilage microorganisms and common pathogens. Likewise, retail/display meat oxidation and photo-oxidation not only influence the eating quality of the products, but also have harmful effects on the health of consumers through the formation of carcinogenic substances. However, as a result of the increasing demand for fresh and ready-to-use meats, a need has emerged for adequate preservation techniques to maintain quality and safety. Furthermore, current advances in “omics” technologies have fostered a better understanding of meat spoilage and safety during all marketing operations. Original research papers and reviews with a focus on new preservation techniques of meat and meat products are welcome.

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Deadline for manuscript submissions

closed (31 May 2025)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/189293

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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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