

Special Issue

Comprehensive Approaches to Formulation of Meat Products: From Technological Development to Assessment of Healthy Properties

Message from the Guest Editors

Meat products possess essential roles in the human diet mainly owing to their unique flavour and taste, convenience, and higher nutritional values. Some possible approaches can be applied to process healthier meat products by decreasing the levels of salt, saturated fats, nitrites, and phosphates. However, reducing levels of these components can result in the compromised quality profiles of the final products. Therefore, the meat industry has been recently faced with the non-trivial challenge of how to successfully improve the health benefits of meat products via novel natural ingredients (e.g., natural antioxidants, dietary fibres, starch, hydrocolloid gums, vegetable proteins, functional starters, probiotics, etc.), as well as novel processing technologies (e.g., high-pressure processing, ultrasound processing, magnetic field processing, pulsed electric field processing, radio frequency heating, etc.) without impairing the quality profiles to some extent. This Special Issue of *Foods* will focus on novel strategies for reformulation challenges encountered in the development of healthier meat products.

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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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