

Special Issue

Safety and Nutrition: From Livestock to Meat Products

Message from the Guest Editors

The safety and nutrition of meat products is mainly attributed to genes, feeding, processing, etc. Briefly, the moisture, lipid, protein, and other nutrients in livestock are significantly affected by the factors of genes and feeding. Further, these nutritious substances in raw meat materials and their changes significantly affect the characteristic flavor, texture, and properties, as well as safety and nutrition during cold chain transportation, chill storage, and thermal processing. How can different genes or feedings affect the main nutrients in raw meats? How can these changes in nutrients further affect the qualities of safety and nutrition in meat at different cold chain transportations or chill storage methods? Finally, how can these changes in nutrients further affect the qualities of safety and nutrition in meat products under different processing methods? This helps us to understand the whole-course quality control of safety and nutrition in 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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