

Special Issue

Volatile Compounds, Sensory and Quality in Meat and Meat Analogues Research: Recent Trends

Message from the Guest Editor

Meat plays an essential role in supplying vital nutrients for human health, and its sensory properties are highly valued by consumers. However, due to the increasing demand for high-quality products and healthy alternatives, the meat industry has been forced to innovate, both technologically and in new product designs. New thermal technologies have been explored for applications in production systems, intelligent packaging has appeared, new ingredients have been investigated, and even personalised foods have been designed. Among these new products, different meat alternatives have been developed due to the increasing demand in recent decades, which is driven by ethical, environmental and health reasons. Both research and review papers with the aim and scope of the sustainable technological advancement for meat and meat analogue quality are welcome for possible publication in this Special Issue.

Guest Editor

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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.

Editor-in-Chief

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