

Special Issue

Animal-Based Products: Advances in Analytical, Microbiological, and Sensory Methods for Safety, Authentication, and Quality

Message from the Guest Editors

The consumption of animal-based products is significant worldwide. Historically, food adulteration, contamination, and fraud have posed serious risks, prompting the development of reliable analytical methods to safeguard public health and maintain trust in food systems. The field has made significant progress, evolving from traditional chemical analyses to more sophisticated techniques such as DNA-based methods, gas and liquid chromatography, and infrared spectroscopy, among others. Moreover, microbiological analysis techniques are essential to ensure food safety. Additionally, the characterization of such products, particularly those that are traditional or region-specific, must include their sensory profile, as it defines their quality, authenticity, and consumer acceptance. This Special Issue aims to gather original scientific articles and critical reviews that focus on the latest advancements in analytical techniques used to ensure the safety and authenticity of animal-based products. Contributions from a wide range of disciplines including chemistry, food-processing, microbiology, sensory analysis, agri-food, or machine learning, are welcome.

Guest Editors

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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