Special Issue

Current Trends in Meat Microbiology and Hygiene

Message from the Guest Editors

Meat and meat products are significant sources of foodborne infections involving various pathogens. such as Salmonella spp., Campylobacter jejuni/coli, Yersinia enterocolitica, Verotoxigenic E, coli and Listeria monocytogenes. This Special Issue aims to highlight new trends in meat food safety, including the application of techniques such as high hydrostatic pressure, pulsed electric fields, essential oils or active packagings among others in both traditional meats (chicken, beef, or pork) and other meats with increasing consumption. Furthermore, aspects such as hygiene and food safety aspects in the automation of the processes in cutting/deboning rooms, the advantages and disadvantages of visual-only inspection or implementation of hazards analysis and risk-based preventive controls in slaughterhouses and cutting rooms will also be discussed. This Special Issue seeks manuscript submissions discussing the aforementioned techniques and technologies that enhance our understanding of novel trends and developments to improve meat hygiene and safety, contributing to the advancement of global food safety.

Guest Editors

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Deadline for manuscript submissions

closed (10 September 2024)



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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.

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