

Special Issue

Factors Affecting Flavour, Taste and Colour of Meat - Volume II

Message from the Guest Editors

Meat demand and consumption are very high in most countries, mainly because it is a high-value product in the human diet greatly prized by the consumer. The meat purchasing decision of consumers is influenced by the sensory characteristics of the meat, and they prefer tender meat and meat products with natural taste and flavour. Colour is also an important and perceptible meat sensory attribute that influences the initial and final quality judgment by consumers before and after purchasing a meat product. These sensory traits depend on several intrinsic and extrinsic factors, such as species, genotype, nutrition, age, antemortem and postmortem treatment, slaughter procedure, storage conditions, and ageing time, although not all of the factors affect all of the cues. It has long been recognized that the sensory attributes of meat are important for consumer acceptability. Therefore, a systematic and comprehensive analysis of these factors will be of great help and promotion to meat and meat products, as well as the food industry.

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Deadline for manuscript submissions

closed (15 April 2024)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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