

Special Issue

Meat Preservation and Intelligent Packaging

Message from the Guest Editors

Meat is the most important source of protein for humans; however, it is also the most perishable food type, which causes severe illness in the case of spoilage. The emergence of preservation and smart packaging technologies reduces hazards such as foodborne diseases and provides new technology to monitor food spoilage from farm to table. A variety of indicators and sensors have been proposed to warn about meat spoilage in the meat industry. How to use these sensors in packaging to monitor the quality of meat during storage and transportation is a problem that deserves researching. The aim of this Special Issue is to provide readers with a concise overview on recent developments and novel approaches in preservation, active packaging and nondestructive testing in the meat industry. The proposed Special Issue will be dedicated to high-quality research articles, as well as original review papers, that highlight recent advancements in intelligent materials and nondestructive testing methods for the meat industry.

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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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