Special Issue

Impact of Pre-Mortem Factors on Meat Quality

Message from the Guest Editor

Meat quality is closely associated with metabolism and the chemical composition of skeletal muscle and is therefore influenced by various pre-mortem factors, such as nutrition, diet level, age, and environmental temperature. In this Special Issue of *Foods*, we encourage the submission of manuscripts related to the impact of pre-mortem factors on meat quality. Genetic background (e.g., interstrain difference, natural and engineered mutations) is also considered to be a premortem factor. Reexamination of published data using computational or statistical approaches is acceptable as long as the study is original and of a high scientific quality. We invite both original research and review articles, but manuscripts related to post-mortem factors (e.g., processing method, storage condition) do not meet the scope of this Special Issue.

With the contribution of your high-quality papers from biological and engineering perspectives, we believe that this Special Issue will represent a crucial milestone in meat science.

Guest Editor

Dr. Gen Kaneko

College of Natural and Applied Science, University of Houston-Victoria, Victoria, TX 77901, USA

Deadline for manuscript submissions

closed (28 February 2021)



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/30536

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

