Special Issue

Novel Strategies for Meat Processing, Preservation, and Quality Improvement

Message from the Guest Editors

Meat is a rich source of protein, vitamins, minerals, and trace elements, serving as a vital nutritional component for many diets. However, the diverse dietary components and the complexity of the meat matrix also provide an ideal environment for the growth of spoilage bacteria and common foodborne pathogens, as well as undesirable physicochemical changes such as color/texture deterioration and the oxidation of components. This Special Issue aims to explore and disseminate the latest research on innovative strategies for meat processing, preservation, and quality improvement to promote advances in the meat industry and enhance the overall quality and safety of meat products.

- Advanced Meat Processing Techniques
- Preservation Innovations
- Quality Improvement Strategies
- Meat Tenderization Techniques
- Microbial Control in Meat Products
- Sensory and Nutritional Quality Optimization
- Sustainability in Meat Production
- Consumer Preferences and Market Trends

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Deadline for manuscript submissions

28 February 2026

Foods

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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