

## Special Issue

# Green Processing Technology of Meat and Meat Products: 3rd Edition

### Message from the Guest Editors

This Special Issue aims to gain more insights into recent achievements in the processing and manufacturing of meat products via green technologies. The topics of interest include, but are not limited to, the following:

- Chemical and biochemical composition and structural changes in molecules during the processing of meat products;
- Chemistry related to major and minor components of meat products and their nutritional, physiological, sensory, flavor, and microbiological aspects;
- Application of food-omics, including proteomics, metabolomics and sensory omics, to understand the mechanism of meat product quality development.

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### Guest Editors

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### Deadline for manuscript submissions

31 December 2026



## Foods

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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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### Editor-in-Chief

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