

## Special Issue

# Advances in Meat and Protein Processing, Flavor Chemistry, and Preservation

### Message from the Guest Editors

Advances in meat and protein processing are increasingly important as the food industry seeks to improve product quality, safety, and sustainability. This Special Issue highlights progress in traditional meat systems and emerging protein applications, with emphasis on how processing technologies, flavor chemistry, and preservation strategies enhance functionality and consumer acceptance. Innovations in thermal and non-thermal processing, structuring methods, and protein functionality control continue to strengthen texture, nutritional integrity, and microbial stability in meat products, while developments in alternative protein processing create opportunities to complement conventional foods. Flavor chemistry offers insights into aroma formation, precursor reactions, and off-flavor mitigation across diverse protein matrices. Advances in preservation technologies further support shelf-life extension, safety, and waste reduction.

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## Foods

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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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