

Special Issue

Meat By-Product Utilization

Message from the Guest Editor

A great emphasis is placed on the maximum promotion of waste reduction and utilization of raw materials in various industries. This is particularly true for the meat-processing industry, which produces large amounts of by-products such as blood, bones, meat cuttings, skins/hides, adipose tissues, horns, hooves, feet, skulls and intestines. Waste by-products have significant potential as they are rich in proteins, especially collagen, which can be processed into collagen products with further industrial applications. By-products may be also used as raw materials in the production of biomolecules such as protein hydrolysates with bioactive properties.

This Special Issue aims to publish works on any kinds of processing and utilization of various solid and liquid meat by-products by both traditional (physical, chemical) methods of processing and novel technologies (biotechnology). The characterization of products prepared from meat by-products is welcomed. Contributions including applications of prepared products in food, cosmetics, pharmacy, medicine and other areas of our lives are suitable for this Special Issue as well.

Guest Editor

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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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