Special Issue

Current Advances in Meat Nutritional, Sensory and Physical Quality Improvement

Message from the Guest Editors

In recent years, meat quality has become a more relevant topic for consumers with regard to health and sensory characteristics and for beef industry stakeholders because it affects their profitability. Despite the efforts of beef sector actors to control the eating and nutritional quality of beef, there remains a high level of variability in these quality traits, which is one reason for consumer dissatisfaction. However, it is recognized that science and innovation would play a great role in helping the industry respond to consumer concerns and expectations.

In this special issue, we aim at publishing innovative research results and review papers on physicochemical characteristics, sensorial characteristics, nutritional value, functional and technological properties; as well as prediction of carcass and meat sensory qualities, adopting chemometrics, multi-variate and statistical data analysis approaches. Finally, this Special Issue seeks to provide a fundamental understanding and the current strategies to improve the nutritional, sensory and physical properties of meat.

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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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