

Special Issue

Flavor Formation and Quality Maintenance in Meat Processing

Message from the Guest Editor

The flavor and quality are crucial in meat processing as they directly impact consumer satisfaction, product development, and overall food industrial growth. Meat flavor is conventionally produced by thermal processing, which usually results in decreased meat quality and the inadequate release of flavor. Recently, alternative technologies such as microwave heating, pulsed electric field, ultrasound and high-pressure processing, are emerging to achieve rich flavor and high quality. Meat quality is considered as a complex and multivariate property of meat, which is influenced by multiple interacting factors (including production conditions, packaging, and storage). Various technologies have contributed to quality maintenance, including modified atmosphere packaging, vacuum packaging, and active packaging, etc., which can extend the shelf life and prevent deterioration of flavor in meat products by regulating oxygen levels, moisture, and microbial growth. The advantages, limitations, and some perspectives on the future trends of these techniques have been studied.

Guest Editor

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Deadline for manuscript submissions

closed (10 August 2024)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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