

Special Issue

Meat Quality, Sensory and Consumer Preferences and Attitudes

Message from the Guest Editor

Several antemortem factors, can influence meat quality. From the time muscle is converted to meat, several postmortem factors can subsequently alter the quality of meat. This Special Issue of Foods will be open to studies investigating any ante- and postmortem factors affecting meat quality. We welcome submissions investigating consumer preferences and attitudes towards meat quality, covering multiple sensory aspects, particularly eating quality and color. At the point of purchase, consumers often assess meat quality using extrinsic cues such as color, marbling, leanness, brand or labeling claims, and price to determine which meat product(s) to buy. However, consumer satisfaction and their willingness to pay is ultimately derived from current and past eating experiences relating to tenderness, juiciness, and flavor of cooked meat. What drives these consumer preferences for meat products and how do these preferences influence consumer attitudes and satisfaction? You are cordially invited to submit review articles and original research papers related to “Meat Quality, Sensory and Consumer Preferences and Attitudes”.

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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