

Special Issue

Meat and Meat Products in Processing: Microbiological Safety and Quality Control

Message from the Guest Editor

Along with the development of the meat industry, numerous novel technologies and processes have emerged in meat slaughtering, sectioning, seasoning, marinating, heating, cooling, packaging, storage and various other areas. For a long period, the subtle balance between maintaining meat quality and safety control has drawn considerable attention from both scientists and industries. Consumers' interest in meat with higher convenience, less/free synthetic additives, healthier properties and more sustainable processing has also increased considerably in recent years. Therefore, further information will be necessary in determining the proper formulations, parameters and technologies for use for meat and meat product processing. Researchers are highly encouraged to submit their original works in areas that include, but are not limited to, ensuring the quality control and microbiological safety of meat and meat products in processing.

Guest Editor

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Deadline for manuscript submissions

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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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