Special Issue

Conventional and Emerging Meat Processing Techniques for Improved Shelf Life and Quality

Message from the Guest Editors

This Special Issue aims to explore the latest advancements in meat processing methods that enhance storage outcomes. By bringing together studies on both traditional and cutting-edge techniques, this volume seeks to provide a comprehensive understanding of how different processing methods impact the preservation, safety, and sensory attributes of meat products. This volume will cover a wide range of topics, including, but not limited to, thermal and nonthermal processing, novel preservation techniques, innovative packaging solutions, and the use of natural preservatives. Special emphasis will be placed on emerging technologies such as high-pressure processing, pulsed electric fields, and cold plasma, alongside conventional methods like curing, smoking, and freezing. The interplay between these techniques and their effects on microbial stability, oxidation, texture, flavor, and nutritional value will be critically examined. It will serve as a key resource for researchers, industry professionals, and policymakers interested in enhancing meat storage and ensuring high-quality, safe meat products for consumers.

Guest Editors

Prof. Dr. Ľubomír Lapčík

Dr. Barbora Lapčíková

Dr. Robert Gál

Deadline for manuscript submissions

closed (30 August 2025)



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/215312

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

