

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 non-thermal 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

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Dr. Robert Gál

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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.

Editor-in-Chief

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