# Special Issue

# From Laboratory to Industrialization: Some Meat Science and Technology Issues That Need to Be Focused

# Message from the Guest Editors

The consumers are increasingly concerned about whether the meat on their plates is tastier, healthier, nutritious and safer. As a result, many scientific and technical problems arise. For this Special Issue, we are seeking the submission of papers on a range of potential topics, including but not limited to the following: 1. Meat flavor formation and color deterioration;

- 2. Precise nutrition and digestion of processed meat;
- 3. Hazardous substances formation and control:
- Meat authenticity and detection technology;
- 5. Activity and intelligent packaging technology;
- 6. Cold chain technology;
- 7. Microbial control technology, etc. Importantly, we look forward to more multidisciplinary integration development. Certain areas such as polymer materials, soft colloids, applied physics, analytical chemistry, AI, big data, and other disciplines in meat research helps us to better solve scientific and industrial bottlenecks. For this reason, this Special Issue of Foods is being released, focused on the key meat science and technology issues. It will provide an overview of the current status and future perspectives of meat science.

### **Guest Editors**

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# Deadline for manuscript submissions

closed (10 November 2023)



# **Foods**

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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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