Special Issue

Conventional and Emerging Technologies for Meat Processing

Message from the Guest Editors

Dear colleagues, Meat processing has evolved significantly, combining traditional and emerging technologies to meet demands, improve quality and ensure food safety. Among conventional technologies, salting and drying stand out, which dehydrate the meat and inhibit microorganisms; curing, marination and smoking, which improve sensory properties; and fermentation, which uses the controlled growth of selected microorganisms to modify texture, flavor and aroma, in addition to improving preservation. Refrigeration and freezing extend shelf life, while pasteurization and sterilization eliminate pathogens. Emerging technologies include vacuum impregnation, high-pressure processing, power ultrasound, pulsed electric fields, microwaves and ohmic heating, which are revolutionizing meat processing. The future of meat processing will depend on the ability to effectively integrate these approaches, utilizing both traditional methods and emerging technologies to address challenges and seize opportunities. This Special Issue aims to present recent developments in conventional and emerging meat processing technologies, highlighting innovations that improve processing, safety and quality.

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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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