

Special Issue

Safety of Processed Meat Products

Message from the Guest Editors

The use of fermentation to preserve meat and obtain meat-based products with distinctive organoleptic characteristics has a long-standing tradition. The Special Issue entitled "Safety of Fermented Meat Products" aims to present the latest work in the field of: i) biopreservation of fermented meats through the application of starters, protective cultures, bacteriocins and other natural bioactive compounds; ii) recent advances in the use of emerging thermal and non-thermal technologies for decontamination and processing of meat products; iii) safety assessment of antimicrobial resistance in fermented meat products; iv) optimization of fermented meat production formulation and processing conditions during manufacture and storage; v) application of new molecular tools and techniques for the control of meat product quality and safety; vi) development of predictive models to assess pathogen growth and toxin formation during meat fermentation and ripening.

Guest Editors

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Deadline for manuscript submissions

closed (10 January 2023)



Foods

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CiteScore 8.7
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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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