

## Special Issue

# Sensory and Quality Assessments of Foods of Animal Origin

### Message from the Guest Editors

Foods of animal origin are a rich source of high-quality nutrients which are consumed all over the world. Among the main reasons for consuming these products, their high sensory quality is one aspect of high relevance to numerous consumers. The quality of animal products (meat, fish, egg, dairy) varies between and within species, animal age, feeding strategies, processing factors, etc. Innovations toward their improvement are currently under development. Furthermore, local products of high sensory quality need characterization to develop quality brands to help their subsistence. In this Special Issue, we invite researchers to submit original research and review articles on sensory attributes of foods of animal origin relevant for consumers, such as appearance, eating quality or shelf-life, measured directly with sensory methods (trained panels, consumer studies) or indirectly by instrumental or chemical approaches.

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### Guest Editors

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### Deadline for manuscript submissions

closed (31 July 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.

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### Editor-in-Chief

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