

## Special Issue

# Advances in Meat Processing Technologies and Development of Healthier Meat Products

### Message from the Guest Editors

Processed meat products are largely consumed around the world, although their consumption is considered negative due to the large amount of fat, salt and preservatives. Therefore, there is a great interest in producing healthier products, maintaining—or even improving—the sensory characteristics of the products, which are decisive in consumer choice. This Special Issue will focus on research into replacing saturated fat, salt and preservatives such as nitrates and nitrites with healthier ingredients in the production of processed meat products, as well as incorporating bioactive compounds such as phenolic substances, vitamins and probiotics in order to develop functional meat products. Studies on the use of methodologies such as emulsification, microencapsulation, the production of hydrogels and oleogels and several other emerging methods for the substitution and incorporation of ingredients are desirable.

### Guest Editors

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### Deadline for manuscript submissions

closed (10 July 2024)



## Foods

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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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