

Special Issue

Food from Equids: Production, Quality, Promotion, and Commercialization

Message from the Guest Editors

It is well known that deep understanding and careful manipulation of pre- and post-slaughter factors must be taken into account to ensure high-quality equine meat. Besides that, equine meat is recognizable by dark color, excellent dressing percentages, higher percentage of easily trimmed-off subcutaneous and body cavity fat, lower percentage of intermuscular and intramuscular fat, and relatively good water-holding capacity. Furthermore, it is known for its specific nutritive profile (high protein and trace-minerals contents, favorable fatty acid profile, low cholesterol content) and sensory attributes (sweetish smell and aftertaste). However, several scandals in the horsemeat sector were defined as a major threat to food safety. The impact on the food industry with scandals was enormous and with great effort and small steps, equine food is starting to be more appreciated and validated by consumers. Nowadays, when consumers are seeking new alternatives, food from equids, its production and processing have numerous advantages. Therefore, transparent food chains, food safety, and commercialization of this type of meat present a challenge for all stakeholders.

Guest Editors

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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.

Editor-in-Chief

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