

Special Issue

Evaluating the Texture, Physical and Chemical Properties, and Sensory Characteristics of Livestock and Poultry Meat

Message from the Guest Editors

The quality characteristics of meat (such as its physicochemical properties, texture, and sensory attributes) determine its processing suitability and final product quality. In recent years, with advancements in food science, materials science, artificial intelligence, and data science, traditional meat quality evaluation methods have increasingly integrated cutting-edge detection and analysis technologies. These approaches not only enhance the accuracy of meat quality assessment but also provide new insights for optimizing processing techniques. This Special Issue aims to bring together the latest research findings, exploring key factors influencing meat quality, scientific evaluation methods for processing suitability, and the application of intelligent data analysis in meat quality prediction and optimization.

Guest Editors

Dr. Li Chen

Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Key Laboratory of Agro-products Quality and Safety Control in Storage and Transport Process, Ministry of Agriculture and Rural Affairs, Beijing 100193, China

Dr. Xiaochun Zheng

Key Laboratory of Agro-Products Processing, Ministry of Agriculture and Rural Affairs, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing 100193, China

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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