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

Deadline for manuscript submissions

31 May 2026



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/238043

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

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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.

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 Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

