Special Issue

Trends and Prospects in Novel Meat Products with Healthier Properties

Message from the Guest Editors

Meat products are an excellent source of high-biological-value proteins and have a high content of minerals, vitamins, and bioactive compounds. However, meat products contain compounds that can cause various adverse health effects and pose a serious health threat to humans. In this sense, this Special Issue of *Foods* is focused on current strategies to assist in the development of healthier meat products. Short communications, original research, and review articles are all welcome. The potential topics are focused, but are not limited to, the following fields:

- Strategies to reduce sodium and animal fat in meat products.
- Strategies to make the lipid profile of meat products more nutritionally advantageous for human health.
- Strategies to reduce substances of safety concern in meat products like phosphates, nitrites, polycyclic aromatic hydrocarbons, heterocyclic aromatic amines, and products from lipid and protein oxidation.
- Strategies to incorporate bioactive compounds in meat products.

Guest Editors

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Deadline for manuscript submissions

closed (20 April 2025)



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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.

Editor-in-Chief

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