

Special Issue

Recent Advances in Flavor Chemistry in Meat, Poultry and Seafood: Safety Control and Quality Assessment

Message from the Guest Editors

In recent years, significant progress has been made in the field of flavour chemistry for meat, poultry, and seafood. One of the major advances in the field has been the development of new analytical methods for the identification and quantification of flavour compounds. Another important development is the use of biotechnology to enhance the flavour quality of these products. There is also growing interest in the use of natural ingredients to enhance the flavour of meat, poultry, and seafood products. However, despite these advances, challenges remain in ensuring the safety and quality of meat, poultry, and seafood products. Overall, the field of flavour chemistry for meat, poultry, and seafood is rapidly evolving, with new technologies and processes being developed to improve the safety and quality of these products. As consumers become more health conscious and demanding, it is likely that we will continue to see further advances in this field within the coming years.

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Deadline for manuscript submissions

closed (31 August 2025)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/205038

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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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