

Special Issue

Advances and Consumers' Perceptions of Innovative Blended Meats and Meat Products

Message from the Guest Editors

Many fermented meat and meat products (FMMPs) have been manufactured in various geographical areas over time. These products are characterized by different sizes, shapes, appearances, textures, and flavors. Several interrelated factors (e.g., microbial biochemistry) are involved in modifying the organoleptic properties and nutritional value and maintaining the quality and stability of end products. An increased demand for novel and healthy FMMPs has led the industry to look for functional starter cultures to improve the nutritive aspects, sensory attributes, functionality, shelf life, health, and microbial safety of end products. In addition, FMMPs can contain functional ingredients, reduced salt, nitrates/nitrites, cholesterol, and fat, and a modified fatty acid profile. Finally, innovative processing and preservation technologies have been developed to enhance the shelf life, safety, and quality of FMMPs. Therefore, this Special Issue will include a large overview dealing with information about "traditional" and innovative FMMPs, with reference to the above-mentioned peculiarities and technologies

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.

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