Special Issue

Engineered and Cell-Based Meat and Seafood

Message from the Guest Editors

It has been estimated that the world population will reach 9 billion by 2050, for which food production must increase by 70% and meat production must increase 100% to meet the global demand. The current agricultural practices and food production systems are unsustainable. Particularly, in the seafood supply chain, there is an unmet need to develop alternative seafood products. Hence, there is an urgent need to develop and adopt new technologies for seafood and meat production including cell-based and plant-based meat and seafood. In-vitro cultured muscle from meat-producing animals is an emerging technology that plague conventional production methods. Cell-based products could be produced as disease and pathogen-free products resulting in foods without chemical and drug residue. Furthermore, cell-based products could provide clear traceability and solve the mislabeling issue.

Although the cell-based and plant-based meat and seafood industry is growing rapidly, this industry is still very new and requires extensive investment and research to be able to meet the market requirement sand compete with harvested meat and seafood, in terms of texture, flavor, appearance, and price.

Guest Editors

Dr. Reza Ovissipour

Virginia Tech, Food Sci. and Technol., Seafood AREC, Virginia Seafood AREC, 102 S. King Street, Hampton, VA 23669, USA

Dr. Barbara Rasco

University of Wyoming, Laramie, WY, USA

Deadline for manuscript submissions

closed (10 October 2020)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/41971

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

mdpi.com/journal/foods

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 Lafayette, 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).

MDPI