# Special Issue

# Advances in Flavor of Meat and Meat Products

### Message from the Guest Editor

Flavor is one of the most important attributes for meat and meat products, which directly influences the acceptability of food to consumers. The compositions, properties, and development of flavor compounds, and the influencing factors of flavor formation during processing and storage in meat and meat products, are attracting increasing attention. Recent advancements in detection techniques and chemometric analysis techniques make the analysis of volatile compounds more exciting. Therefore, this Special Issue of *Foods*, entitled "*Advances in Flavor of Meat and Meat Products*", invites works (original research papers or reviews) on the current state of knowledge on the subject. Specifically, this Special Issue should include but is not limited to the following points:

- In-depth characterization of the flavor profile of any type of meat and meat products;
- Pathways and mechanisms of flavor formation in meat and meat products, including processing and storage;
- Interactions and mechanisms between meat components and flavor compounds;
- Analytical, sensorial, and data analysis approaches to meat flavor.

### Guest Editor

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### Deadline for manuscript submissions

closed (31 December 2021)

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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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