Special Issue

Magnetic Resonance Imaging (MRI) in Meat Science

Message from the Guest Editor

Magnetic resonance imaging (MRI) is a technology for the visualization of the spatial distribution of the spins of magnetic nuclei as images. While any magnetic nuclei can be used for MRI, signals from water protons are commonly used because of the abundance of water in biological systems, MRI being capable of distinguishing water molecules under different conditions, for example, those in muscle and adipose tissues, enabling various MRI applications in food science. Signals from other magnetic nuclei (23Na or 13C) can also be used for MRI to assess features of food samples. There has been a number of publications using a related technology, nuclear magnetic resonance (NMR) spectroscopy, but the use of MRI in meat science is still limited. In this Special Issue of *Foods*, we encourage the submission of meat science papers using MRI, inviting both original research and review papers with meat (any animal) being the research target, and welcoming MRI studies concerning muscle tissues, although articles regarding NMR spectroscopy do not meet the scope.

Guest Editor

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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.

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