

Special Issue

Novel Methods to Improve the Quality of Meat Products

Message from the Guest Editor

Meat products are well known as one of the best protein sources. Many challenges in the development of the meat industry have gradually emerged, including the consumer demand for high-quality and healthy meat products. Improving meat quality by means of different strategies is one promising method to address these challenges. Numerous methods have been applied to improve the quality and health benefits of fresh and processed meat. Therefore, this Special Issue aims to collect new methods that can be used to improve the quality and health benefits of meat products. Specifically, this Special Issue should include, but is not limited to, the following points:

- Feeding strategies to improve fresh meat's quality;
- Preslaughter and slaughtering management to improve fresh meat's properties;
- Innovative preservation, processing, and cooking methods to improve meat product's properties;

Original research papers, reviews, and short communications that can be used to broaden the knowledge on this topic and potentially be applied in future work are welcomed for submission in this Special Issue of *Foods*.

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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