

Special Issue

Meat Quality and Safety and Microbial Analysis

Message from the Guest Editors

Fresh meat is highly prone to microbiological contamination, which is one of the major global causes of foodborne diseases in humans. In addition to the challenges of guaranteeing its safety, the meat industry also has to consider the same issues for meat-derived products, which are commonly ready-to-eat. Nowadays, the development of alternative preservation methods both in raw meat and meat products has been attracting interest. In this sense, there is growing attention in the meat industry toward using natural products and reducing the use of preservatives (NaCl, nitrites, etc.), in order to satisfy consumer requirements.

Furthermore, attention is also given to the development of rapid microbiological tools to accurately verify meat and meat products in order to guarantee their safety. Our objective is to gather all the new information in this field and include it in the Special Issue on “Meat Quality and Safety and Microbial Analysis”. Concretely, this Special Issue looks forward to receiving contributions, either research papers or reviews, about different aspects of microbiological quality and safety of meat and meat products.

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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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