

Special Issue

Safety of Meat Products: Detection and Control of Microorganisms

Message from the Guest Editors

The production of meat products is a highly sensitive area due to the possibility of the introduction of spoilage and pathogenic organisms from primary production to the final product at retail level. In order to achieve a risk-based assessment of pathogen contamination in primary as well as secondary production, longitudinal sampling approaches are needed that encompass all levels of sampling (raw material, intermediate product, food environment, and vectors). The latest findings based on culture-based as well as culture-independent microbiological and molecular biological methods are necessary and should be used to detect contamination events in order to improve food safety at the consumer, trade, and producer levels. These methods should be applied in a networked manner in order to provide the best possible insight into bacterial transmission pathways.

Guest Editors

Dr. Beatrix Stessl

Unit of Food Microbiology, Institute of Food Safety, Food Technology and Veterinary Public Health, University of Veterinary Medicine Vienna, 1210 Vienna, Austria

Dr. Martina Ludewig

Department for Farm Animal and Public Health in Veterinary Medicine, Institute of Food Safety, Food Technology and Veterinary Public Health, University of Veterinary Medicine, Vienna, Austria

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

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