

Special Issue

New Frontiers in Meat Preservation

Message from the Guest Editors

Over the past decade, fresh meat commercialization strategies have notably changed all over the world. Moreover, fresh meat is an excellent source of nutrients and makes it an ideal environment for the growth of spoilage microorganisms and common pathogens. Likewise, retail/display meat oxidation and photooxidation not only influence the eating quality of the products, but also have harmful effects on the health of consumers by the formation of carcinogenic substances. However, as a result of increasing demand for fresh and ready-to-use meats, a need has emerged for adequate preservation techniques to maintain quality and safety. Further, the current advances in “omics” technologies have allowed a better understanding of meat spoilage and safety during all marketing operations. Original papers as well as reviews with a focus on new preservation techniques of meat and meat products are welcome.

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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.

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