

Special Issue

Preservation and Green Processing of Meat Products

Message from the Guest Editors

Meat, the main source of daily protein intake, plays an important role in human diets.

Meat is susceptible to microbiota, and contamination leads to meat spoilage and reduced shelf-life. Moreover, as the global energy crisis is becoming increasingly severe, the meat processing and storage industry should focus on not only retaining meat quality but reducing the associated energy costs. In order to avoid the waste of both meat and energy, it is urgent to improve and develop green meat processing and preservation technologies.

As another concern, some processing hazards and harmful compounds are easily formed, such as heterocyclic amines (HAs), polycyclic aromatic hydrocarbons (PAHs), advanced glycation end products (AGEs), trans-fatty acids (TFAs) and nitrosamines, and can harm consumer health. Hence, advanced green processing technologies need to be developed to control the formation of these harmful compounds.

The goal of this Special Issue is to inspire the innovation of knowledge and technology in the topic “Preservation and Green Processing of Meat Products”. We are inviting researchers to present their latest findings.

Guest Editors

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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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