

Special Issue

Manipulating Meat Quality by Nutrition, Processing, and Preservation

Message from the Guest Editors

Fresh meat is a good source of nutrients; however, it is an ideal environment for the growth of spoilage microorganisms and pathogens. Meat oxidation and photooxidation not only affect the eating quality of the products but also have detrimental influences on the consumers' health. However, because of the increasing demand for fresh and ready-to-use meat, a need has arisen for efficient processing and preservation techniques to sustain quality and safety. On the other hand, unconventional feeding strategies are persistently assessed in livestock production systems to boost livestock health and welfare, enhance meat quality, extend meat shelf-life, and augment meat marketable value. The Special Issue "Manipulating Meat Quality by Nutrition, Processing, and Preservation" is open and aims to publish scientific papers and critical reviews focusing on the impacts of alternative feeding approaches and unique feed or food additives that significantly impact meat nutritive value, sensory or technological characteristics, especially concerning compliance with consumer and industrial prospects.

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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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