

Special Issue

Advances in the Microbial Analysis of Meat

Message from the Guest Editor

The significant public concerns about poor-quality foods have been linked to increased morbidity, mortality, human suffering, and economic burden. These have become the drivers towards meat industry compliance for ensuring high food quality that is compliant with internationally accepted food safety best practices. The process of meat spoilage is highly dependent on a number of environmental factors and conditions, as each microorganism may require niche survival conditions to optimize its growth, source its nutrition, and reproduce. Altered conditions of nutrient availability, oxygen demand, temperature, and other competing organisms all affect microbial growth. Regarding changes in sensory characteristics, food spoilage can be defined as a metabolic process which causes food products to be unacceptable for human consumption. The technological advances in the food industry have been in high demand for the past decade to ensure that food safety and health regulations are met using earlier detection methods.

Guest Editor

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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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