

Special Issue

Intervention Processing for Controlling Pathogenic Bacteria in Fresh and Processed Meat

Message from the Guest Editors

While fresh and processed meats are important commodities in the global market, providing endless possibilities for new value-added products to meet consumers' demands for a longer fresh appearance, convenience and nutrition. Nowadays, many promising thermal and non-thermal technologies, such as microwave, radiofrequency and ohmic heating, high-pressure processing (HPP), pulsed electric field (PEF), ultrasound technology and cold plasma, are well under consideration for the preservation of fresh and processed meats. Natural antimicrobials have been investigated and include naturally occurring antimicrobials, or biological preservatives such as beneficial microorganisms which can be applied as (edible) coatings or in packaging systems. The Special Issue "Intervention Processing for Controlling Pathogenic Bacteria in Fresh and Processed Meat" welcomes original research and reviews on intervention processes such as the aforementioned ones and other emerging technologies that are designed not only to control pathogens in meats but also to be energy-conserving and environmentally friendly, maintaining products' natural appearance and flavor.

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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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