

Special Issue

Processing and Preservation Technologies for Meat and Meat Products

Message from the Guest Editors

Over the last decade, consumers have demanded meat and meat products with enhanced composition. The different strategies to accomplish the development and production of meat products are focused on two main targets: obtaining healthier fresh meat and different approaches focused on the post-mortem processing of meat products.

Novel processing methods are based on redefining meat products, replacing animal fat with vegetable and fish oils and adding ingredients such as dietary fiber, vitamins, minerals, and others as hydrocolloid systems with high water-binding capacity.

The Special Issue welcome original research papers and review articles about novel processing methods are based on redefining meat products, replacing or enhancing meat and meat products composition, and novel techniques and trends for processing and preservation technologies. The effect of genetic improvement and trends in animal feed on meat quality will also be considered.

Guest Editors

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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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