

Special Issue

Advanced Technologies in Quality Improvement of Animal Production

Message from the Guest Editors

A growing global population will place increased pressure on the world's resources to provide not only more but also different types of food. Good-quality and safe animal-based food is increasingly being demanded by consumers. Food quality is frequently described using terms related to nutritional, microbiological, biochemical, physicochemical, and sensory characteristics. Unfortunately, animal-based foods such as fish/seafood, dairy products, eggs, meat, and poultry undergo rapid quality deterioration during handling, storage, or processing. Thus, prevention of nutritional and sensory losses caused by microbiological, enzymatic, or chemical changes, and shelf-life extension of animal-based food is a topic of rapidly growing importance in food science. Advanced technologies will result in high nutritional value and quality animal-based food products. The mechanism underlying the quality change of animal-based food during storage or processing also needs to be investigated. We invite authors to submit cutting-edge original research papers or comprehensive reviews on the quality improvement of animal-based foods.

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.

Editor-in-Chief

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