

Special Issue

Recent Advances in Meat Processing Technology

Message from the Guest Editor

Cooking food at high temperatures generates cooking toxicants and greenhouse gases, for example, heterocyclic amines, polyaromatic hydrocarbons, trans fatty acids, nitrosamines and acrylamide, formaldehyde, and CO₂. Due to long exposure of these cooked food toxicants, i.e., environmental pollutants, the incidence rate of chronic diseases including cancers maintains a high level. In the eye of Nowadays, green manufacture has realized the inhibition of food-borne carcinogen and mutagen formation and the reduction of greenhouse gas emissions in the process of cooking meat and processed meat through process innovations. This Special Issue will focus on the most recent technologies and strategies based on green manufacturing technologies for processed meat.

High-quality submissions of papers presenting research in this field will be accepted, with a special interest in topics including, but not limited to:

Process innovation of meat technology and modification of traditional cooking process in respects of meat tenderization and inhibition of food-borne harmful compounds

Studies on processing technologies for low sodium processed meats

Guest Editor

Prof. Dr. Zengqi Peng

College of Food Science and Technology, Nanjing Agricultural University, Nanjing, China

Deadline for manuscript submissions

closed (23 January 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/99182

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).