

Special Issue

Factors that Influence the Nutritional, Sensory and Technological Quality of Meat

Message from the Guest Editors

The meat industry is facing times of unprecedented change with global challenges and opportunities and highly demanding consumers showing greater concerns for healthier lifestyles and environmental sustainability. The nutritional, sensory and technological quality of meat is influenced by numerous factors that are covered in this Special Issue. These factors include intrinsic animal properties, such as species, gender and genetics; production aspects, such as diet and supplementation; preslaughter stress associated with handling and transportation; and processing factors, such as chilling, aging, packaging, storage and cooking. The adjustment of production and processing to guarantee quality will frequently require addressing interactions and synergies among these factors and in-depth assessment of meat quality attributes through advanced instrumental and chemical analytics and sensory and consumer studies.

We invite you to publish original research papers and reviews that aim to advance knowledge about the influence of on-farm and off-farm factors on the nutritional, sensory and technological quality of meat.

Guest Editors

Dr. Carolina E. Realini
Prof. Dr. Owen A. Young
Prof. Dr. Alaa El-Din A. Bekhit

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

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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

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

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