

Special Issue

Recent Advances in Effects of Slaughter Stress on the Quality of Meat and Meat Products

Message from the Guest Editors

To increase our understanding of the determination of the quality of meat products, we need more awareness and knowledge of the effects of pre-slaughter stress on the mechanisms underlying meat quality. Animal stress has been studied extensively relative to animal welfare, that is, ethical questions. Apart from in extreme cases (e.g., PSE and DFD meats), the effects of pre-slaughter stress on animal food products have thus far received too little attention.

This Special Issue is dedicated to the causes of stress or of differences in stress reactivity between animals, relevant to the slaughter context, and to the consequences of stress in terms of behavior, metabolism, and physiology, of technological, sensory or nutritional meat quality, or of proteomics, transcriptomics, metabolomics of the muscle, organs or fluids relevant to meat quality.

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Deadline for manuscript submissions

closed (28 September 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



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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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