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Green Processing Technology of Meat and Meat Products

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Message from the Guest Editors

Consumers are increasingly demanding high-quality meat products, while some meat products manufactured by the traditional processing procedures are often perceived as unhealthy or hazardous foods, due to the significant amounts of sodium chloride they contain, the excessive accumulation of harmful substances, or the abnormal growth of spoilage microorganisms. Green technologies aimed at decreasing or preventing the formation of hazardous substances, increasing the shelf life, and maintaining the sensory attributes and nutritional quality of meat products are highly recommended during the dry-curing, deep-frying, smoking, roasting, braising, and preserving stages, etc. Thus, this Special Issue aims to gain more insights into the recent achievements in the processing and manufacturing of meat products by green technologies.



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Special Issue



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Message from the Editor-in-Chief

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