



Factors Affecting Poultry Meat Quality and Flavor: Physico-Chemical Attributes and Sensory Evaluation

Guest Editors:

Dr. Robert Gąsior

Central Laboratory, National
Research Institute of Animal
Production, 32-083 Balice n.
Kraków, Poland

Prof. Dr. Władysław Migdał

Faculty of Food Technology,
University of Agriculture in
Krakow, Balicka 122, 30-149
Krakow, Poland

Deadline for manuscript
submissions:

closed (30 September 2024)

Message from the Guest Editors

Dear Colleagues,

It is well known that aroma compounds determine the flavor of food. These, and especially key odorants, are very important in the evaluation of food quality by consumers, since it has been believed that about 90% of sensations accompanying the consumption of various food products by humans are in fact olfactory sensations. The meat aroma may depend on gender, species, breed, feeding, housing conditions, welfare, stress, diseases, and the ripening of the meat or carcass from which a product is made. Additionally, the odor is strongly influenced by thermal treatment, in which volatile compounds are formed in the Maillard reactions.

In this Special Issue, original research articles and reviews should contain any aspects regarding the flavor quality of poultry meat. These may concern traditional products and cover studies on volatile compound composition, GC-olfactory and sensory assessments, as well as topics on classification and chemometric discrimination, including the description of other physicochemical parameters.

We look forward to your submissions.





an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Clive J. C. Phillips

1. Institute of Veterinary Medicine
and Animal Sciences, Estonian
University of Life Sciences,
Kreutzwaldi 1, 51014 Tartu,
Estonia

2. Curtin University Sustainability
Policy (CUSP) Institute, Kent St.,
Bentley 6102, Australia

Message from the Editor-in-Chief

Animals is an on-line open access journal that was first published in 2011. *Animals* adheres to rigorous peerreview and editorial processes and publishes only high quality manuscripts that address important issues in the many varied disciplines that involve animals, with a focus on animal science, animal welfare and animal ethics. *Animals* is covered in the Science Citation Index Expanded (SCIE) in Web of Science, with the latest Impact Factor: 2.7 (2023, ranks 10/80 (Q1) in ‘Agriculture, Dairy & Animal Science’; 16/167 (Q1) in ‘Veterinary Sciences’), 5-Year Impact Factor: 3.0.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions.

High Visibility: indexed within Scopus, SCIE (Web of Science), PubMed, PMC, Embase, PubAg, AGRIS, Animal Science Database, CAB Abstracts, and other databases.

Journal Rank: JCR - Q1 (Veterinary Sciences) / CiteScore - Q1 (General Veterinary)

Contact Us

Animals Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/animals
animals@mdpi.com
[X@Animals_MDPI](https://twitter.com/Animals_MDPI)