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# Application of Novel Technology to Meat Processing and Safety Control

Guest Editor:

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# **Message from the Guest Editor**

The demand for more convenient and varied meat products, faster production rates, improved quality and longer shelf lives has grown exponentially. This, together the severity of traditional meat processing technologies, are driving forces for improving and developing meat preservation technologies. new Therefore, there technological have been many developments in unit operations such as pasteurization, sterilization, cooking and drying, and currently, the new technological approaches for meat preservation are seriously likely to replace traditional, well-established preservation processes. Most of these technologies are localized and clean and therefore appear to be more environmentally friendly than traditional ones. Novel processing technologies will attract more attention from meat processors once they can provide better-quality meat products with more added value, along with a reduced environmental footprint and processing costs.







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