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Innovative Meat and Meat Products: Novel Processing Technologies for Sustainable Products

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Message from the Guest Editors

Meat processing plays a crucial role in transforming raw meat into various meat products and by-products to meet the new demands of the food industry and society.

These processing technologies can vary in their effects on the reformulation of meat products, including the incorporation of fibers, agricultural by-products, alternative proteins, and bioactive compounds, aiming to create more sustainable meat products. In this context, technological advancements such as high hydrostatic pressure, micro and nanoencapsulation, dry aging, biotechnology, and innovative packaging systems offer promising solutions in the food industry.

The application of these novel and innovative processing can further enhance efficiency and minimize waste to obtain more sustainable meat and meat products with a lower environmental impact.

This Special Issue is open to receiving research results and/or quality reviews based on the new challenges and technological approaches related to the reformulation, sustainability processing, preservation, safety, and quality control of meat and meat products.













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Message from the Editor-in-Chief

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