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Processing, Consumption, and Nutritional Properties of Meat, Meat Products, and Artificial Meat Products

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Message from the Guest Editors

Dear Colleagues,

The processing, consumption, and nutritional properties of meat, meat products, and artificial meat products are pivotal aspects of the modern food industry. Consumption patterns have evolved with cultural, economic, and health factors influencing choices and nutritional properties vary across different types of meat, influenced by factors such as animal breed, diet, and processing methods. While meat is a significant source of protein, vitamins, and minerals, concerns about saturated fats and its environmental impact have led to increased interest in alternative products such as artificial meats. Artificial meat products, also known as lab-grown or cultured meat, are created through cellular agriculture techniques, offering a sustainable alternative to conventional meat. These innovative products aim to replicate the taste, texture, and nutritional properties of traditional meat while reducing environmental impact and addressing ethical concerns related to animal welfare. Understanding the nuances of processing, consumption, and nutrition is crucial for informed dietary choices and sustainable food production.

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Message from the Editor-in-Chief

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