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## Safety and Nutrition: From Livestock to Meat Products

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### Message from the Guest Editors

Dear Colleagues,

The safety and nutrition of meat products is mainly attributed to genes, feeding, processing, etc. Briefly, the moisture, lipid, protein, and other nutrients in livestock are significantly affected by the factors of genes and feeding. Further, these nutritious substances in raw meat materials and their changes significantly affect the characteristic flavor, texture, and properties, as well as safety and nutrition during cold chain transportation, chill storage, and thermal processing. How can different genes or feedings affect the main nutrients in raw meats? How can these changes in nutrients further affect the qualities of safety and nutrition in meat at different cold chain transportations or chill storage methods? Finally, how can these changes in nutrients further affect the qualities of safety and nutrition in meat products under different processing methods? This helps us to understand the whole-course quality control of safety and nutrition in meat products.

Prof. Dr. Zhengfeng Fang

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*Guest Editors*



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**Special** Issue



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## Message from the Editor-in-Chief

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