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Conventional and Emerging Technologies for Meat Processing

Guest Editors:

Prof. Dr. Javier Telis-Romero

Department of Food Engineering and Technology, Campus São José do Rio Preto, Institute of Biosciences, Humanities and Exacts Sciences—IBILCE, São Paulo State University—UNESP, Cristovão Colombo St. 2265, São José do Rio Preto 15.054-000, São Paulo, Brazil

Dr. Marcio Augusto Ribeiro Sanches

Department of Food Engineering and Technology, Campus São José do Rio Preto, Institute of Biosciences, Humanities and Exacts Sciences—IBILCE, São Paulo State University—UNESP, Cristovão Colombo St. 2265, São José do Rio Preto 15.054-000, São Paulo, Brazil

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Message from the Guest Editors

Dear colleagues,

Meat processing has evolved significantly, combining traditional and emerging technologies to meet demands, improve quality and ensure food safety. Among conventional technologies, salting and drying stand out, which dehydrate the meat and inhibit microorganisms; curing, marination and smoking, which improve sensory properties; and fermentation, which uses the controlled growth of selected microorganisms to modify texture, flavor and aroma, in addition to improving preservation. Refrigeration and freezing extend shelf life, while pasteurization and sterilization eliminate pathogens. Emerging technologies include vacuum impregnation, high-pressure processing, power ultrasound, pulsed electric fields, microwaves and ohmic heating, which are revolutionizing meat processing. The future of meat processing will depend on the ability to effectively integrate these approaches, utilizing both traditional methods and emerging technologies to address challenges and seize opportunities. This Special Issue aims to present recent developments in conventional and emerging meat processing technologies, highlighting innovations that improve processing, safety and quality.



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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN, USA

2. Department of Comparative
Pathobiology (Courtesy), Purdue
University, West Lafayette, IN,
USA

Message from the Editor-in-Chief

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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