Advances in Flavor of Meat and Meat Products

Guest Editor:

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Deadline for manuscript submissions:
closed (31 December 2021)

Message from the Guest Editor

Dear Colleagues,

Flavor is one of the most important attributes for meat and meat products, which directly influences the acceptability of food to consumers. The compositions, properties, and development of flavor compounds, and the influencing factors of flavor formation during processing and storage in meat and meat products, are attracting increasing attention. Recent advancements in detection techniques and chemometric analysis techniques make the analysis of volatile compounds more exciting.

Therefore, this Special Issue of *Foods*, entitled "*Advances in Flavor of Meat and Meat Products*", invites works (original research papers or reviews) on the current state of knowledge on the subject. Specifically, this Special Issue should include but is not limited to the following points:

1. In-depth characterization of the flavor profile of any type of meat and meat products;
2. Pathways and mechanisms of flavor formation in meat and meat products, including processing and storage;
3. Interactions and mechanisms between meat components and flavor compounds;
4. Analytical, sensorial, and data analysis approaches to meat flavor.

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Special Issue

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Message from the Editor-in-Chief

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