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# Intervention Processing for Controlling Pathogenic Bacteria in Fresh and Processed Meat

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# **Message from the Guest Editors**

While fresh and processed meats are important commodities in the global market, providing endless possibilities for new value-added products to meet consumers' demands for a longer fresh appearance, convenience and nutrition. Nowadays, many promising thermal and non-thermal technologies, microwave, radiofrequency and ohmic heating, highpressure processing (HPP), pulsed electric field (PEF), ultrasound technology and cold plasma, are well under consideration for the preservation of fresh and processed meats. Natural antimicrobials have been investigated and include naturally occurring antimicrobials, or biological preservatives such as beneficial microorganisms which can be applied as (edible) coatings or in packaging systems. The Special Issue "Intervention Processing for Controlling Pathogenic Bacteria in Fresh and Processed Meat" welcomes original research and reviews on intervention processes such as the aforementioned ones and other emerging technologies that are designed not only to control pathogens in meats but also to be energyconserving and environmentally friendly, maintaining products' natural appearance and flavor.







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