

Special Issue

Recent Advances and New Strategies to Improve Meat and Meat Products Quality and Preservation

Message from the Guest Editors

The quality of meat and meat products has been a topic of great interest among researchers, producers, professionals of the meat industry. New opportunities have emerged to develop strategies aiming to produce healthier fresh meat and meat products that also preserve or improve safety, shelf life, and sensory attributes. Natural extracts and functional ingredients in animal production and meat product reformulation, strategies and ingredients to reduce and replace essential components (sodium chloride, saturated fat, and nitrate/nitrite salts) of meat products, and advances to understand key aspects of the quality, safety, sensory analysis, and preservation of fresh meat and meat products play central roles in this context. This Special Issue is a collaboration of members of the Healthy Meat Network (funded by CYTED, ref. 119RT0568) and welcomes researchers to submit original studies and reviews about advances and strategies to improve understanding about the quality and preservation of fresh meat and meat products.

Guest Editors

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Deadline for manuscript submissions

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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