Special Issue

Processing of Meat Products and Health Concerns

Message from the Guest Editor

Meat and meat products are consumed worldwide and the demand of meat-based foods is constantly increasing. At the same time, concerns about health hazards due to the intake of meat and processed meat products, and an increasing consumer demand for healthier food shifted the focus of meat industry and scientists towards human health aspects. This trend led to more awareness of food composition and addition of bioactive compounds in science and product development. The present Special Issue shall provide an overview of process contaminates which are formed during manufacturing and processing of meat products. In addition, trends of current strategies to improve the safety and nutritional profile of meat products shall be addressed in this issue. Examples thereof are the addition of natural functional compounds such as lipids, dietary fibers, or other phytochemicals or processing steps, such as fermentation. Keywords: Process contaminates; Bioactive compounds; Health benefits; Meat intake; Processing of meat products; Antioxidants in meat products

Guest Editor

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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.

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