

Special Issue

Green Processing Technology of Meat and Meat Products

Message from the Guest Editors

Consumers are increasingly demanding high-quality meat products, while some meat products manufactured by the traditional processing procedures are often perceived as unhealthy or hazardous foods, due to the significant amounts of sodium chloride they contain, the excessive accumulation of harmful substances, or the abnormal growth of spoilage microorganisms. Green technologies aimed at decreasing or preventing the formation of hazardous substances, increasing the shelf life, and maintaining the sensory attributes and nutritional quality of meat products are highly recommended during the dry-curing, deep-frying, smoking, roasting, braising, and preserving stages, etc. Thus, this Special Issue aims to gain more insights into the recent achievements in the processing and manufacturing of meat products by green technologies.

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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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