



Protein and Lipid Oxidation in Meat and Meat Products

Guest Editor:

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Deadline for manuscript
submissions:

closed (31 August 2019)

Message from the Guest Editor

Meat and meat products are well known to be susceptible to oxidative reactions, and both lipid and protein oxidation products accumulate during storage. Several decades of scientific research on lipid oxidation have contributed to a deeper understanding of the consequences of this process for meat products quality and have shed light on the mechanisms involved. Industrial operations such as curing, smoking, irradiation, high-pressure processing, heat treatment, and packaging in modified atmosphere may either enhance or suppress oxidative stress in the products. Recently, more reports have emerged linking dietary oxidation products to various diseases affecting human health.

I invite you to submit your latest research findings or a review article to this Special Issue, which will be focused on different aspects of protein and lipid oxidation in fresh meat and meat products.





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Editor-in-Chief

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Message from the Editor-in-Chief

It has been recognized in medical sciences that in order to prevent adverse effects of "oxidative stress" a balance exists between prooxidants and antioxidants in living systems. Imbalances are found in a variety of diseases and chronic health situations. Our journal *Antioxidants* serves as an authoritative source of information on current topics of research in the area of oxidative stress and antioxidant defense systems. The future is bright for antioxidant research and since 2012, *Antioxidants* has become a key forum for researchers to bring their findings to the forefront.

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