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Advances in Meat Processing Technologies and Development of Healthier Meat Products

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Message from the Guest Editors

Processed meat products are largely consumed around the world, although their consumption is considered negative due to the large amount of fat, salt and preservatives. Therefore, there is a great interest in producing healthier products, maintaining—or even improving—the sensory characteristics of the products, which are decisive in consumer choice. This Special Issue will focus on research into replacing saturated fat, salt and preservatives such as nitrates and nitrites with healthier ingredients in the production of processed meat products, as well as incorporating bioactive compounds such as phenolic substances, vitamins and probiotics in order to develop functional meat products. Studies on the use of methodologies such as emulsification. microencapsulation, the production of hydrogels and oleogels and several other emerging methods for the substitution and incorporation of ingredients are desirable.













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Message from the Editor-in-Chief

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