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# Advances and Consumers' Perceptions of Innovative Blended Meats and Meat Products

Guest Editors:

## Prof. Dr. Francesca Conte

Department of Veterinary Sciences, University of Messina, Messina, Italy

## Prof. Dr. Pierina Visciano

Faculty of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Teramo, Italy

### Dr. Maria Schirone

Department of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Teramo, Italy

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## **Message from the Guest Editors**

Dear Colleagues,

Many fermented meat and meat products (FMMPs) have been manufactured in various geographical areas over time. These products are characterized by different sizes. shapes, appearances, textures, and flavors. Several interrelated factors (e.g., microbial biochemistry) are involved in modifying the organoleptic properties and nutritional value and maintaining the quality and stability of end products. An increased demand for novel and healthy FMMPs has led the industry to look for functional starter cultures to improve the nutritive aspects, sensory attributes, functionality, shelf life, health, and microbial safety of end products. In addition, FMMPs can contain functional ingredients, reduced salt, nitrates/nitrites, cholesterol, and fat, and a modified fatty acid profile. Finally, innovative processing and preservation technologies have been developed to enhance the shelf life, safety, and quality of FMMPs. Therefore, this Special Issue will include a large overview dealing with information about "traditional" and innovative FMMPs, with reference to the above-mentioned peculiarities and technologies













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## **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

## **Message from the Editor-in-Chief**

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