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Recent Advances in Meat Processing Technology

Guest Editor:

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Deadline for manuscript submissions:

closed (23 January 2023)

Message from the Guest Editor

Dear Colleagues,

Cooking food at high temperatures generates cooking toxicants and greenhouse gases, for example, heterocyclic amines, polyaromatic hydrocarbons, trans fatty acids, nitrosamines and acrylamide, formaldehyde, and CO2. Due to long exposure of these cooked food toxicants, i.e., environmental pollutants, the incidence rate of chronic diseases including cancers maintains a high level. In the eye of Nowadays, green manufacture has realized the inhibition of food-borne carcinogen and mutagen formation and the reduction of greenhouse gas emissions in the process of cooking meat and processed meat through process innovations. This Special Issue will focus on the most recent technologies and strategies based on green manufacturing technologies for processed meat.

High-quality submissions of papers presenting research in this field will be accepted, with a special interest in topics including, but not limited to:

Process innovation of meat technology and modification of traditional cooking process in respects of meat tenderization and inhibition of food-borne harmful compounds

Studies on processing technologies for low sodium processed meats













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Editor-in-Chief

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Message from the Editor-in-Chief

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