Sausages: Nutrition, Safety, Processing and Quality Improvement

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Message from the Guest Editor

Sausages are one of the oldest processed foods known to man. Each local variety within each sausage type reflects the availability of raw materials, the climate conditions of each geographical environment, the cultural and religious conditionings, and the ancestral manufacture knowledge transmitted through generations. Some sausage varieties are still unknown regarding their microbiological and biochemical features, or their production processes are insufficiently standardized. In other cases, there are safety or quality concerns that must be solved so that these sausages can be enjoyed to the fullest of their potential. The improvement of the sensory quality and/or the adaptation of their sensory and nutritional properties to changes in consumer preferences and requirements, all without sacrificing the personality and differential attributes of each sausage variety is in all cases a permanent challenge. For all these reasons further studies and research are essential instruments to improve and continue enjoying these privileged foods. This volume aims to gather the latest advances and to be a useful tool for the researchers and professionals in this scientific area.

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Special Issue

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Message from the Editor-in-Chief

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