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Special Issue Reprint

Feeding and Processing Affect Meat Quality and Sensory Evaluation

Edited by: Sandra Rodrigues

This Reprint, titled "Feeding and Processing Affect Meat Quality and Sensory Evaluation," presents a curated collection of research originally published in the journal *Foods*. The Special Issue provides an in-depth exploration of the critical factors that determine the final quality, nutritional value, and sensory attributes of meat products. It bridges the gap between animal nutrition and food technology by examining how diverse feeding protocols, including the use of specific feed additives and dietary compositions, influence muscle development and fat distribution.

Furthermore, this Reprint highlights the impact of traditional and emerging processing techniques on the preservation of meat, as well as the evolution of flavor, texture, and overall consumer appeal. The included studies also address modern challenges in the meat industry, such as enhancing food safety and sustainability through innovative management practices. By bringing together groundbreaking empirical research and novel perspectives, this Special Issue serves as a valuable resource for researchers, food scientists, and industry professionals seeking to optimize the journey from farm to fork and meet the changing demands of the global consumer market.

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