



Safety of Fermented Meat Products

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Message from the Guest Editors

The use of fermentation to preserve meat and obtain meat-based products with distinctive organoleptic characteristics has a long-standing tradition. The Special Issue entitled "Safety of Fermented Meat Products" aims to present the latest work in the field of:

- i) biopreservation of fermented meats through the application of starters, protective cultures, bacteriocins and other natural bioactive compounds;
- ii) recent advances in the use of emerging thermal and non-thermal technologies for decontamination and processing of meat products;
- iii) safety assessment of antimicrobial resistance in fermented meat products;
- iv) optimization of fermented meat production formulation and processing conditions during manufacture and storage;
- v) application of new molecular tools and techniques for the control of meat product quality and safety;
- vi) development of predictive models to assess pathogen growth and toxin formation during meat fermentation and ripening.





Editor-in-Chief

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Message from the Editor-in-Chief

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