Special Issue on Meat Science and Technology

Call for Papers

Meat is animal's subcutaneous tissue and muscle, which is rich in protein, fat and calories. Meat is edible, but is usually eaten in a variety of ways after being cooked, seasoned or processed. Unprocessed meat can spoil or rot in a few hours or days due to infection with and decomposition by bacteria and fungi. Meat is easy to digest and absorb. It plays an important role in the growth and development of human body, physiological adjustment and maintenance of normal life activities.

In this special issue, we intend to invite front-line researchers and authors to submit original researches and review articles on exploring **meat science and technology**. Potential topics include, but are not limited to:

- Meat products
- Meat processing
- Meat quality
- Physical characteristics of meat
- Meat safety
- Meat preservation
- Meat composition
- Meat flavors

Authors should read over the journal's For Authors carefully before submission. Prospective authors should submit an electronic copy of their complete manuscript through the journal's Paper Submission System.

Please kindly notice that the "**Special Issue**" under your manuscript title is supposed to be specified and the research field "**Special Issue – *Meat Science and Technology***" should be chosen during your submission.

According to the following timetable:

Submission Deadline	March 28th, 2018
Publication Date	May 2018

Guest Editor:

For further questions or inquiries
Please contact Editorial Assistant at
fns@scirp.org