Foreword

New developments in guaranteeing the optimal sensory quality of meat

The variability in meat quality is a major problem within the meat industry. Despite much work that is done to understand the scientific basis of sensory perceived quality attributes, their evaluation, prediction and control remain mostly elusive within the meat processing plant, especially within 48 h post-slaughter. Therefore, novel physical and chemical indicators of quality are needed to develop rapid methods for the meat industry to evaluate accurately and control the quality parameters of its products. To address these issues, a 2-day Symposium on the topic above was organised within the framework of the project FAIR3 CT96 1107 entitled *The prediction of meat quality at the early postmortem period by detection of novel physical and chemical markers*, supported by the European Commission. The main objectives of the project were to transfer more advanced technologies and stimulate their application in meat production, especially in small and medium size European meat industries.

This special issue presents the latest developments for the application of new technologies based on (bio)-chemical and physical markers for the prediction of sensory quality at early postmortem stages, a new area in the field of meat research.

Organisers of the Symposium and Guest Editors:

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