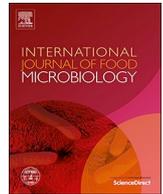


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Editorial

Editorial - 3rd International Symposium of Fermented Meat



This special issue of the International Journal of Food Microbiology results from some representative communications presented during the 3rd International Symposium of Fermented Meat held in Clermont-Ferrand, France, 27–29 September 2017. This 3rd Symposium has considered fermented but also biopreserved meats and was composed of seven sessions mainly focused on diversity of the products, on challenge of the microbial diversity and functions of starters and considered sensory quality and safety.

This special issue presents first of all an opinion paper gathering food scientists that aim to argue in favor of fermented meats being incorrectly stigmatised as unhealthy foods. The exploration of the microbial communities of these products has had a renewed interest with the development of “omic” approaches. The microbial ecology during fermentation, ripening or storage has been deeply explored giving novel insights in microbial interactions and their interrelation with intrinsic meat enzymes, technology and ingredients. The competitiveness of the two main groups of starters, lactic acid bacteria and coagulase negative staphylococci, has been scrutinised to better understand their

adaptation to biotic (meat substrate) and abiotic factors (acidity, temperature...). Their contribution to the sensory and the safety of fermented or biopreserved meat products was highlighted.

This 3rd Symposium was attended by 70 participants from 12 European countries. A total of 9 invited lectures, 13 oral communications and 25 posters were presented. We are grateful to the Organizing and Scientific Committees for their timeless efforts to arrange a successful 2017 Symposium. We are grateful to INRA, UCA, RMT Actia FLOREPRO and CHR Hansen for providing financial support.

Finally, we would like to thank Professor Dr. Luca Cocolin, Editor-in-Chief of the International Journal of Food Microbiology, for his guidance during the preparation of this special issue to completion.

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