

## **Policy**

The journal *Meat Technology* publishes original papers, review papers, brief of preliminary papers, reviews that have not been published previously. *Meat Technology* is an Open Access journal.

Contributions to journal may be submitted in English language.

The Journal is issued two times per a year.

The papers should cover topics in one of the following areas: biotechnical science and the following subcategories: veterinary sciences, food engineering and biotechnology.

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The editor is responsible for deciding which articles submitted to *Meat Technology* will be published. The editor is guided by the policies of the journal's Editorial Board and constrained by legal requirements in force regarding libel, copyright infringement and plagiarism.

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