

# FOOD CHEMISTRY

This journal is concerned mainly with the chemistry and biochemistry of foods and chemical and biochemical changes occurring in foods. It is also concerned with sensory and nutritional properties of food within a chemical or biochemical framework. The journal provides a vehicle for the widest possible dissemination of knowledge in food chemistry, mainly as research papers and reviews.

Research papers must be factual and original and must not have been published elsewhere. The following subjects are among those open for discussion: pure and applied food chemistry; structural changes in molecules during the processing and storage of foods; chemical aspects of nutrition, physiology and health; chemical quality control in food chemical engineering and technology; direct effects on food of the use of agrochemicals; chemistry relating to sensory aspects; chemical additives; chemical analysis of food; food biochemistry; and chemistry relation to microbiological aspects.

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