



## Editorial

Antioxidants are now of interest on the grounds of diet and health both as natural food ingredients (flavanoids, benzopyrones) and as permitted food additives. They occur as natural pigments in the form of anthocyanins, tannins and carotenoids and as water-soluble (ascorbic acid) and oil-soluble (tocopherols) vitamins and much effort is directed toward optimising their technological and nutritional roles.

This issue of *Food Chemistry* contains papers which were presented at a recent Royal Society of Chemistry Symposium on Antioxidants organised by Professor B. Wedzicha. The papers cover many important oxidative mechanisms involving, for example, catalases, sulphites, glutathione, carnosine and free radicals. They focus both on whole foods and biochemical systems and they show how complex and variable oxidative mechanisms appear to be. A great deal of effort is currently directed toward understanding the actions of oxidative enzymes in foods and hence to control many types of food spoilage. Readers of *Food Chemistry* will already be aware that this subject constitutes a major focus of attention.

**Gordon G. Birch**