

Editorial

## Innovations in traditional foods EFFOST 2005 Conference

The Congress on Innovations in Traditional Foods took place from 25 to 28 October 2005 in the Conference Hall of the Polytechnical University of Valencia. The Congress was organised by the European Federation of Food Science and Technology (EFFOST) in association with the University Institute of Food Engineering for Development (UPV) and the Institute of Agrochemistry and Food Technology (CSIC) with the administration provided by Elsevier.

The Congress attracted more than 400 delegates from 47 countries from the five continents. It brought together renowned scientists with delegates from food industry, academia and research institutions as well as young scientists and PhD students. The programme contained 17 invited plenary lectures and 49 oral communications over 5 sessions covering a wide range of topics related with traditional foods. In addition, a total of 460 posters were presented. The 5 sessions of the Congress were (1) Novel analytical tools for food quality assessment, (2) Safety of traditional foods, (3) New approaches in modelling real foods, reflecting functionality and complexity, (4) Health and Nutritive value of traditional foods and (5) Emerging technologies for safer foods. In addition, there was a pre-conference workshop on High pressure-low temperature processing of foods: safety and quality aspects, process parameters and consumer acceptance.

The lectures and communications at the conference provided an update of the knowledge on traditional foods, especially on the developments that will contribute to meeting the challenges for the improvement of traditional foods. In fact, the invited lectures presented recent developments and future trends in important areas like processing technology and engineering, quality, safety and nutritional value of traditional foods.

A wide range of traditional foods are produced daily all over Europe. These foods are typically produced and consumed in certain local areas where they have great acceptance due to their characteristic colour, flavour and texture. The large number of products is logical taking into account the diversity of cultures and varied climate condi-

tions. Some of the technologies involved still rely on traditional manufacturing practices with low competitiveness and poor efficiency. Innovations are long overdue in most of the processes currently employed. The final goal is to achieve a consistent and regular quality while also meeting consumer demands for the safety, quality and nutritional value of these foods.

The Congress provided an excellent opportunity to discuss the current knowledge on the processing of traditional foods, control tools for its safety and quality control, new approaches in modelling reflecting its functionality and complexity, valorisation of nutritional quality and the possibilities for the introduction of emerging technologies. The challenges and opportunities for the improvement of traditional foods were extensively discussed.

This special issue of Food Chemistry is presenting the manuscripts corresponding to the plenary lectures presented to the novel analytical tools for food quality assessment session as well as oral communications presented to the safety and nutrition sessions. We acknowledge the authors who have prepared these manuscripts as reviews and the referees for their time in reviewing them. We are also grateful to the staff of the organising societies and institutions for their contribution to the success of this International Congress.

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