

Editorial

Since its first issue in 1976, *Food Chemistry* has published in excess of 5800 articles, and is ranked in the top 15 journals in the Food Science category of the Thompson Scientific Journal Citation Report. Articles published in *Food Chemistry* attract considerable interest from the scientific community, as is evidenced by the number of downloads from ScienceDirect. International interest in the field of food chemistry is reflected in the continued growth of the journal, with further increases in numbers of submissions (from over 1200 in 2005 to 1978 in 2006). As of mid-May 2007, 870 submissions have so far been received. Due to the ever increasing numbers of new submissions, paying detailed attention to improperly prepared manuscripts reporting on inferior science is not possible, and such manuscripts are being rejected without consideration for review. The rejection rate for manuscripts at the initial screening phase is 60%; however, space is still at a premium.

The editors have therefore decided that the criteria for acceptance must be rigorously enforced to ensure quality. Two key questions that authors (and reviewers) must ask themselves are:

1. Does the paper provide an addition to knowledge?
2. Is the paper of interest to an international audience?

If the answer to either of these questions is “no”, then the paper will not be deemed suitable for publication. If however the answer to both these questions is “yes”, and it meets the criteria set down in the Guide for Authors, then the paper will be subjected to rigorous scientific review. To this end, it is essential that in a focussed Introduction to their paper, authors clearly state the hypothesis that is being tested and how the results obtained will advance knowledge.

Considerable efforts have been made over the past few years to review, improve and extend the Instructions to Authors for *Food Chemistry*. These instructions are available on the *Food Chemistry* web page and electronic submission site. *Authors owe it to themselves, the editors and the reviewers of their papers to consult these instructions and follow them fully; failure to do so will result in papers not being sent for review.* It is expected that the submissions will be of appropriate calibre, commensurate with the reputation and the Aims and Scope of *Food Chemistry*.

Finally, we would like to bring to your attention Scopus (www.scopus.com), the largest abstract and citation database of research literature and quality web sources. It covers 15,000 peer-reviewed titles from more than 4000 publishers in addition to more than 200 million scientific web pages and 13 million patents. Using Scopus, we have determined that the highest-cited *Food Chemistry* article is “Development and evaluation of an HPLC method for the analysis of carotenoids in foods, and the measurement of the carotenoid content of vegetables and fruits commonly consumed in the UK” by D.J. Hart and K.J. Scott (1995). *Food Chemistry*, 54(1), pp. 101–111, cited 220 times.

A month’s free access to Scopus is offered to reviewers of *Food Chemistry* articles. Reviewers will be requested to indicate up to six area of expertise when they register with the journal, to enable editors to assign papers for review that most closely match the reviewer’s knowledge and experience. We invite you to contact us if you would like to be considered as a reviewer.

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