

# FOOD CHEMISTRY

## *Aims and Scope*

**Food Chemistry** publishes original research papers dealing with the chemistry and biochemistry of foods and raw materials covering the entire food chain from 'farm to fork.' Topics include:

- Chemistry relating to major and minor components of food, their nutritional, physiological, sensory, flavour and microbiological aspects;
- Bioactive constituents of foods, including antioxidants, phytochemicals, and botanicals. Data must accompany sufficient discussion to demonstrate their relevance to food and/or food chemistry;
- Chemical and biochemical composition and structure changes in molecules induced by processing, distribution and domestic conditions;
- Effects of processing on the composition, quality and safety of foods, other bio-based materials, by-products, and processing wastes;
- Chemistry of food additives, contaminants, and other agro-chemicals, together with their metabolism, toxicology and food fate.

## **Analytical Section**

Analytical papers related to the microbiological, sensory, nutritional, physiological, authenticity and origin aspects of food. Papers should be primarily concerned with new or novel methods (especially instrumental or rapid) provided adequate validation is described including sufficient data from real samples to demonstrate robustness. Papers dealing with significant improvements to existing methods, or data from application of existing methods to new foods, or commodities produced in unreported geographical areas, will also be considered.

- Methods for the determination of both major and minor components of food especially nutrients and non-nutrient bioactive compounds (with putative health benefits) will be considered.
- Results of method inter-comparison studies and development of food reference materials for use in the assay of food components;
- Methods concerned with the chemical forms in food, nutrient bioavailability and nutritional status;
- General authentication and origin [e.g. Country of Origin Labelling (COOL), Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), Certificate of Specific Character (CSC)] determination of foods (both geographical and production including commodity substitution, and verification of *organic*, *biological* and *ecological* labelling) providing sufficient data from authentic samples should be included to ensure that interpretations are meaningful.

## *Managing Editor*

### **PROFESSOR G.G. BIRCH**

School of Food Biosciences,  
University of Reading,  
Whiteknights, PO Box 226,  
Reading RG6 6AP, UK  
e-mail: foodchemedoffice@btopenworld.com

## *Editor (Analytical, Nutritional and Clinical Methods Section)*

### **DR. P.M. FINGLAS**

Institute of Food Research,  
Norwich Research Park,  
Colney, Norwich NR4 7UA, UK  
e-mail: paul.finglas@bbsrc.ac.uk

## *North American Editor*

### **DR. F. SHAHIDI**

Dept. of Biochemistry, Memorial University of Newfoundland,  
St John's, Newfoundland A1B 3X9, Canada  
e-mail: fshahidi@mun.ca

## *Editor*

### **DR. J.P. ROOZEN**

Department of Agrotechnology and Food Sciences,  
Wageningen University and Research Center, Biotechnion 172,  
PO Box 8129, 6700 EV Wageningen, The Netherlands  
e-mail: jacques.roozen@wur.nl

## *Associate Editors*

### **DR. R.A. FRAZIER**

School of Food Biosciences, University of Reading,  
Whiteknights, PO Box 226, Reading RG6 6AP, UK  
e-mail: r.a.frazier@reading.ac.uk

### **DR. S. ELMORE**

Department of Food Biosciences,  
University of Reading, Whiteknights,  
PO Box 226, Reading RG6 6AP, UK  
e-mail: j.s.elmore@reading.ac.uk

## *Editorial Board*

### **C. Alasavar**

Tubitak Marmara Research Centre,  
Food Institute, Turkey

### **A.T. Andrews**

University of Wales Institute, UK

### **R.C. Berger**

Universität Hannover, Germany

### **T. Beta**

University of Manitoba, Canada

### **P.M. Dey**

Royal Holloway, University of London, UK

### **N.A.M. Eskin**

University of Manitoba, Winnipeg, Canada

### **M.H. Gordon**

University of Reading, UK

### **A.L. Halmos**

Department of Food Science, RMIT University,  
Melbourne, Australia

### **M. Jenner**

Welcombe, Devon, UK

### **M.Y. Jung**

Department of Food Science and Technology,  
Woosuk University, Jeonbuk, Republic of Korea

### **J.F. Kennedy**

University of Birmingham, UK

### **P. Kilmartin**

University of Auckland, New Zealand

### **J. Lakkis**

Pfizer Inc., Morris Plains, NJ, USA

### **C.K. Lee**

Villa Emas Condominium  
Penang, Malaysia

### **G. Lisinska**

Agricultural University, Wroclaw, Poland

### **I.M. Mackie**

Rowett Research Institute, Aberdeen, UK

### **M. Mathlouthi**

University of Reims, France

### **R.B. Pegg**

The University of Georgia, USA

### **V. Piironen**

University of Helsinki, Finland

### **S. Porretta**

Experimental Station for the  
Food Preserving Industry, Parma, Italy

### **P. Puwastien**

Institute of Nutrition, Mahidol University  
(INMU), Salaya, Phutthamonthon,  
Nakhon Pathom, Thailand

### **E. Risvik**

Norwegian Food Research Institute,  
Oslo, Norway

### **R.S. Shallenberger**

Cornell University, Geneva, New York, USA

### **K. Thurlow**

LGC Ltd, Teddington, UK

### **F. Toldrá**

Institute of Agrochemistry and Food  
Technology (CSIC), Valencia, Spain

### **R. Tsao (Rong Cao)**

Food Research Program, Agriculture and  
Agri-Food, Ontario, Canada

### **R.E. Wrolstad**

Oregon State University, USA

### **V.A. Yaylayan**

McGill University, Canada

### **L. Yu**

University of Maryland, USA

### **J. Zhengyu**

Southern Yangtze University, PR China

## *Analytical, Nutritional and Clinical Methods Section*

### **Y. Bao**

University of East Anglia, Norwich, UK

### **L. Castle**

Central Science Laboratory, Sand Hutton,  
York, UK

### **M. Jagerstad**

Department of Food Science,  
Swedish University of Agricultural Sciences,  
Uppsala, Sweden

### **J.A. Monro**

New Zealand Institute for Crop and  
Food Research Ltd, New Zealand

### **B. Ou**

Brunswick Laboratories, Wareham,  
Massachusetts, USA

### **A. Polesello**

Istituto Sperimentale per la Valorizzazione  
Tecnologica dei Prodotti Agricoli, Milano,  
Italy

### **B. Saad**

School of Chemical Sciences, Universiti Sains,  
Malaysia

### **A.J. Tüdös**

Shell Global Solutions International BV,  
The Netherlands

### **F. Ulberth**

European Commission,  
DG Joint Research Centre, Geel, Belgium