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.