

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 Methods)

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

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

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

Editorial Board

L. Yu

University of Maryland, USA

J. Zhengyu

Southern Yangtze University, PR China

Analytical Methods

Y. Bao

University of East Anglia, Norwich, UK

L. Castle

Central Science Laboratory, Sand Hutton,
York, UK

A. Ismail

Universiti Putra Malaysia,
Salangor, Malaysia

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