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Foreword

Foods and beverages are among the most challenging samples to come into the analyst's laboratory. Their complexity and variety as well as the importance of reliable data on the wholesomeness and safety of the many products submitted for testing make food analysis a worthy object of research.

Because of their specificity and sensitivity, chromatographic and electrophoretic methods in conjunction with spectrometry have become the most important analytical tools in the food laboratory. However, with a few exceptions, food samples cannot be analyzed without preliminary sample preparation.

This set of volumes on Chromatography and Electrophoresis in Food Analysis starts by treating this topic as well as some general approaches to the application of chromatographic and electrophoretic methods to a variety of food sources and processed foods.

Next, the analysis of natural constituents of foods and beverages, such as proteins, lipids, vitamins, and other organic as well as inorganic compounds is being dealt with. This includes methods for following changes during processing and storage and for detecting adulteration.

Finally, additives, such as antioxidants, preservatives, spices, and dyes and contaminants, such as mycotoxins, veterinary drugs, and pesticides are covered. These topics are of greatest concern for the consumer and of greatest interest to regulatory agencies.

It is our hope that these special volumes will be not only a source of information for food laboratories in government and industry, but that they will also act a stimulus to further academic research in this expanding field of application. For instance, consumer questions have arisen from the appearance in the market of foods that have been altered by genetic engineering or irradiation. Some of these concerns could be addressed by laboratory examination.

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