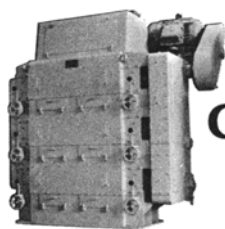


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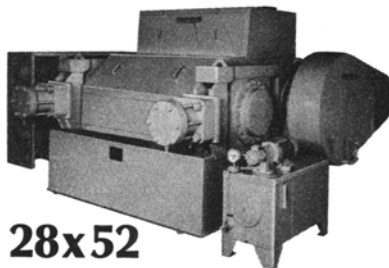
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New Quarterly Journal of Food Processing and Preservation Announced

The first issue of the *Journal of Food Processing and Preservation*, a new quarterly journal, will appear in January, 1977. The publication, edited by Theodore P. Labuza of the University of Minnesota and published by Food & Nutrition Press, Inc., of Westport, CT, will cover the broad areas of chemistry, physical chemistry, microbiology, and engineering of food systems with respect to processing and preservation. Original full length papers, short notes of original research, review articles, and a section devoted to the physical and chemical properties and engineering data of food materials will be published.

The paper will cover the latest knowledge and advances in processing and preservation, with a balance between fundamental aspects and applied food processing procedures. Articles will deal with an in-depth analysis of new principles and processes of interest to food scientists and technologists, and to the food industry. Review articles of current interest in food processing and preservation will be accepted.

It is envisioned that the section on research notes will contain information on methodology and studies that were not successful or completely successful which will aid future investigators.

The journal will also have book reviews of pertinent new books and, as needed, a section on current legislation involving changes in processing and preservation practices.

For further information, contact the Food & Nutrition Press, Inc., 265 Post Road West, Westport, CT 06880.



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