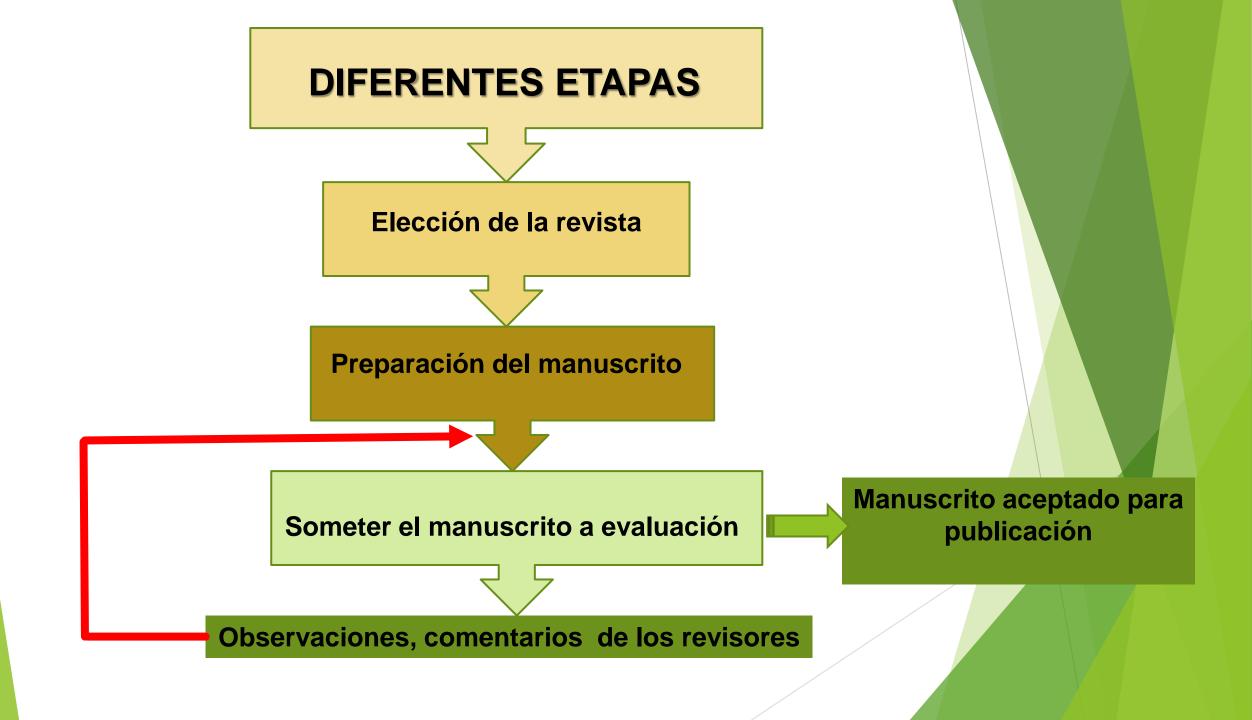
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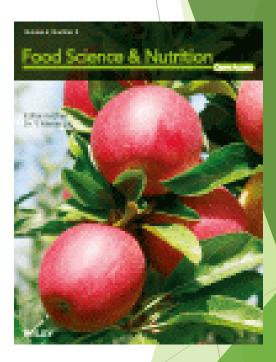
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Aims and Scope

<u>Food Science & Nutrition</u> is the peer-reviewed journal for rapid dissemination of research in all areas of food science and nutrition. The Journal will consider submissions of quality papers describing the results of fundamental and applied research related to all aspects of human food and nutrition, as well as interdisciplinary research that spans these two fields. Topics include, but are not limited to the following areas:

- Chemistry of food and its biochemical interactions
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- Metabolic, molecular, and genetic mechanisms in nutrition
- Safety and security analysis of global food supplies
- Food preservation, storage, and hurdle technology
- Food toxicology
- Engineering of food processing technologies
- Handling and packaging of foods
- Quality assurance of food products
- Biotechnology as it relates to food production and processing
- Food oral processing, rheology, and other texture related studies
- Health and nutritional implications of food, functional foods, nutraceuticals, and supplements
- Bioavailability and disease prevention
- Nutritional methodologies, behaviors, and modeling
- Sensory and consumer science
- Community and international nutrition
- Enology and fermentation technology
- Food and dietary supplement ingredient regulatory science
- Health claims
- Agriculture research on plant production, utilization, biomass, and environment
- Commentaries on controversial issues in food science and nutrition
- Interdisciplinary research spanning food science and nutrition







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The *Journal of Sensory Studies* publishes original research and review articles, as well as expository and tutorial papers focusing on observational and experimental studies in the application of sensory science to the food and beverage, medical, agricultural, biological, pharmaceutical, cosmetic, and material sciences industries. Papers should address new developments in sensory methods, consumer and product acceptability studies, or the psychology of human sensory responses while focusing on both theoretical and practical problems on applications of sensory science and their possible approaches to problem resolution, external and internal validity of research guidance panel, descriptive analysis, word meaning/semantic differential technique as applied to sensory science, product category appraisal, philosophies, or controversies in sensory science.

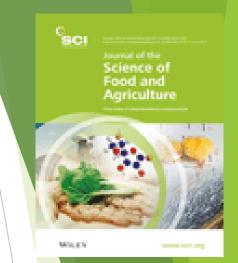
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