FOOD RESEARCH INTERNATIONAL

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DESCRIPTION

Food Research International provides a forum for the rapid dissemination of significant novel and high impact research in food science, technology, engineering and nutrition. The journal only publishes novel, high quality and high impact review papers, original research papers and letters to the editors, in the various disciplines encompassing the science and technology of food. It is journal policy to publish special issues on topical and emergent subjects of food research or food research-related areas. Special issues of selected, peer-reviewed papers from scientific meetings, workshops, conferences on the science, technology and engineering of foods will be also published.

Food Research International is the successor to the Canadian Institute of Food Science and Technology Journal. Building on the quality and strengths of its predecessor, Food Research International has been developed to create a truly international forum for the communication of research in food science.

Topics covered by the journal include:
food chemistry food microbiology and safety microbiome food toxicity materials science of foods food engineering physical properties of foods sensory science food quality health and nutrition food biophysics analysis of foods food nanotechnology emerging technologies

Subjects that will not be considered for publication in Food Research International, and will be rejected as being outside of scope, include:
Studies testing different formulations and ingredients leading to the choice of the best formulation or ingredient to be used in the manufacture of a specified food; Optimization studies aiming to determine processing conditions and/or raw materials that increase the yield of a production process or improve nutritional and sensorial qualities; Studies describing the production of ingredients and only their characterization without a strong mechanistic emphasis; Studies describing the biological activity of foods lacking identification of the compounds responsible for the reported activity will not be published. This is also valid for any other chemical compounds such as phytochemicals and minor components of foods. Compounds of interest need to be characterized at least by mass spectrometry-based methods. Studies that do not clearly prove the relationship between the structure of the compounds and their activity; Fingerprinting studies lacking molecular insights and validation sets; Studies on antimicrobial compounds that do not consider a validation step in foods, lacking full data on chemical composition indicating the compounds responsible for the inhibitory activity and, when appropriate, the use of molecular biology approaches to support the findings; Development of analytical methods not comprising a validation step in situ that represent the range of conditions faced during their application will not be considered; Surveys of chemical, nutritional, physical and microbiological hazards will not be considered. Only papers presenting a significant data set, wide
coverage, novel and supported by adequate chemical or microbiological techniques will be considered; Pharmacology and nutritional studies papers focusing in hosts rather than in foods. Pharmacology and nutritional studies that do not contain bioavailability or biofunctionality. Engineering studies lacking of mathematical verification or validation in situ, when appropriate; Fragmented studies, of low scientific quality, or poorly written. Studies with no food component.

ABSTRACTING AND INDEXING

CAB International
EMBiology
AGRICOLA
BIOSIS Citation Index
Elsevier BIOBASE
FSTA (Food Science and Technology Abstracts)
International Packaging Abstracts
Science Citation Index
Publications in Food Microbiology
Index to Scientific Reviews
Current Packaging Abstracts
Chemical Abstracts
Current Contents - Agriculture, Biology & Environmental Sciences
Scopus
PubMed/Medline

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Predictive microbiology, predictive modeling, risk analysis, quantitative microbial risk assessment, challenge tests, foodborne pathogens (Salmonella, Listeria, Bacillus cereus, Clostridium perfringens, Clostridium botulinum), probiotics, spoilage microorganisms (Alicyclobacillus, Clostridium, Bacillus, fungi), effects of processing on the microbial quality and safety of foods, GC-MS, HPLC, MS-MS and molecular tools

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GUIDE FOR AUTHORS

INTRODUCTION

Food Research International is the successor to the Canadian Institute of Food Science and Technology Journal. Building on the quality and strengths of its predecessor, Food Research International has been developed to create a truly international forum for the communication of research in food science.

Food Research International provides a forum for the rapid dissemination of significant novel and high impact research in food science, technology, engineering and nutrition. The journal only publishes novel, high quality and high impact review papers, original research papers and letters to the editors, in the various disciplines encompassing the science and technology of food. It is journal policy to publish special issues on topical and emergent subjects of food research or food research-related areas. Special issues of selected, peer-reviewed papers from scientific meetings, workshops, conferences on the science, technology and engineering of foods will be also published.

Food Research International does not publish papers with a product development emphasis, statistical optimizations of processes or surveys. This is based on the editorial policy of the journal to publish more fundamental work with a strong quantitative emphasis and of a general nature.

Topics covered by the journal include:
Emerging Technologies Sensory Aspects of Foods Food Toxicology Food Chemistry and Analysis Food Omics Nutrition, health and food digestion Food Engineering and Materials Science of Foods Functional Foods Food Microbiology, Safety and Quality

Please also refer to the list of subjects not considered in Food Research International before you submit your paper. These topics can be found in the full aims and scope of the journal.

Types of paper

Research papers - original full-length research papers which have not been published previously, except in a preliminary form. It is preferable that manuscripts do not exceed 6,000 words. The word count refers to the text of the manuscript per se, i.e., references, figures and tables are not considered. This limit might be exceeded as required for manuscripts to be as complete as possible towards ensuring quality, novelty and impact. There are no limits on the figures and tables to ensure manuscripts are thorough. Review articles - will be accepted in all areas of food science covered by the scope of the journal. Review articles focused on recent literature published (over the previous 2-5 years) as well as comprehensive and definitive reviews will be considered. Review articles aim to provide a critical and comprehensive assessment of published material to extend and gain new insights in past research. They also aim to elucidate the current state of knowledge of a topic and highlight aspects of the experimental design, specific insights and methodologies/research techniques employed. Review articles must also identify gaps in the field of study that can be useful for future studies. They must contain the author's critical assessment of the topic, revealing inconsistencies, diverse results and the potential reasons for them. Besides, review articles must also resolve conceptual ambiguities and present harmonized definitions. Last but not least, review articles must be precise, making reference to the original source. There are no word counts and reference numbers limit for review papers. Short communications - Food Research International does not publish short communication papers. Letters to the Editor - Letters are published from time to time on matters of topical interest. Book Reviews

Food Research International is concerned with safeguarding the rights and welfare of animals and human research subjects. Authors must provide a letter with the approval from the ethics committee from the respective University or research center where the study was performed.

The list of references must be as updated as possible. Making reference to recent work in the field is particularly key to highlight the current context of the manuscript and to make it more comprehensive, to highlight the novelty to the readers as well as its contribution to the field.

Contact details for submission

Submission for all types of manuscripts to Food Research International proceeds totally online. Via the Editorial Manager (EM) website for this journal, https://www.editorialmanager.com/foodres/default.aspx, you will be guided step-by-step through the creation and uploading of the various files.
Questions regarding content of a proposed submission can be directed to: fri.journal@elsevier.com.

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You can use this list to carry out a final check of your submission before you send it to the journal for review. Please check the relevant section in this Guide for Authors for more details.

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• Ensure all figure and table citations in the text match the files provided
• Indicate clearly if color should be used for any figures in print
Graphical Abstracts / Highlights files (where applicable)
Supplemental files (where applicable)

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• A competing interests statement is provided, even if the authors have no competing interests to declare
• Journal policies detailed in this guide have been reviewed
• Referee suggestions and contact details provided, based on journal requirements

For further information, visit our Support Center.

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Please see our information on Ethics in publishing.

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By definition, sensory evaluation by trained or naive panelists and other sensory-consumer research involve humans and requires an ethical statement. If ethical approval is not required by national laws, authors must state that an exemption from ethics committee approval was obtained (with relevant reference number) or, if no human ethics committee or formal documentation process is available, the statement should explain this and confirm that the appropriate protocols for protecting the rights and privacy of all participants were utilized during the execution of the research, e.g. no coercion to participate, full disclosure of study requirements and risks, written or verbal consent of participants, no release of participant data without their knowledge, ability to withdraw from the study at any time. If vulnerable populations (e.g. children, individuals with diminished physical or...
intellectual capacity, the socially or economically vulnerable or institutionalized individuals) are used in the research, evidence of permission for them to participate from parents or guardians must be obtained. Publication of photographs that reveal a participant's identity must be accompanied by a release signed by the participant.

For non-interventional studies (e.g. surveys, questionnaires......), all participants must be fully informed why the research is being conducted, how their data will be used and if there are any risks associated with it. Some cases (for example social media research, etc.) might not require full disclosure, e.g. if de-identified data are obtained or if subject blinding to the manipulation or the purpose of the study is required. In the latter case, such details should be explained in the Ethical Statement and de-briefing of participants should be conducted. All relevant privacy protections related to disclosure of subject identities must be strictly maintained.

Editors reserve the right to reject any submission that does not meet the above requirements.

Examples of Ethical Statements:

1. "Ethical approval for the involvement of human subjects in this study was granted by XXX University Research Ethics Committee, Reference number XXX, dtd m/d/y."

2. "Participants gave informed consent via the statement "I am aware that my responses are confidential, and I agree to participate in this survey" where an affirmative reply was required to enter the survey. They were able to withdraw from the survey at any time without giving a reason. The products tested were safe for consumption."

3. "The study was explained to consumers in the online questionnaire. They were informed that they would participate in the survey using their personal smartphone, that all data will be de-identified and only reported in the aggregate. All participants acknowledged an informed consent statement in order to participate in the study. They were financially compensated for their participation in the amount of XX"

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All animal experiments should comply with the ARRIVE guidelines and should be carried out in accordance with the U.K. Animals (Scientific Procedures) Act, 1986 and associated guidelines, EU Directive 2010/63/EU for animal experiments, or the National Research Council's Guide for the Care and Use of Laboratory Animals and the authors should clearly indicate in the manuscript that such guidelines have been followed. The sex of animals must be indicated, and where appropriate, the influence (or association) of sex on the results of the study.

Declaration of interest

All authors must disclose any financial and personal relationships with other people or organizations that could inappropriately influence (bias) their work. Examples of potential competing interests include employment, consultancies, stock ownership, honoraria, paid expert testimony, patent applications/registrations, and grants or other funding. Authors must disclose any interests in two places: 1. A summary declaration of interest statement in the title page file (if double anonymized) or the manuscript file (if single anonymized). If there are no interests to declare then please state this: 'Declarations of interest: none'. 2. Detailed disclosures as part of a separate Declaration of Interest form, which forms part of the journal's official records. It is important for potential interests to be declared in both places and that the information matches. More information.

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