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Aim & Scope:

A leading science journal containing original research, peer scientific reviews of all basic and applied aspects of food science. The Editorial Mission of AJFST is to offer scientists, researchers, and other food professionals the opportunity to share knowledge of scientific advancements in the myriad disciplines affecting their work, through respected peer-reviewed publications.

The journal focuses especially on experimental or theoretical research findings that have the potential for helping the food industry to improve process efficiency, enhance product quality and, extend shelf-life of fresh and processed food products. Critical reviews on new perspectives to established processes, innovative and emerging technologies, and trends and future research in food processing. The journal also publishes short communications for rapidly disseminating preliminary results, letters to the Editor on recent developments and controversy, and book reviews.

AJFST publish cutting-edge high-quality original papers concerning fundamental research in the fields of food Science, Food chemistry and Toxicology, biochemistry, food Microbiology and safety, Food Engineering and Physical Properties technology Sensory and Nutritive Quality of food from the beginning of the food supply source to the dinner table of the consumers.

These subject areas include food safety and quality, raw material composition of food, food laws and regulations, ingredients and ingredient functionality, nutraceuticals, product formulation, sensory science and strategies, quality assurance, statistical process control and its contribution to food processing operations, food chemistry and toxicology, food engineering, Food microbiology, food authenticity and food traceability, nutritive qualities of food, Food storage, food distribution and marketing that associated to practical experiments designed to improve technical processes and impact our understanding of health.

The work described should be innovative either in the approach or in the methods used. The significance of the results either for the science community or for the food industry must also be specified.