



Journal of Chemistry

Special Issue on

**Food Safety: Chemical and Physical Risks**

# CALL FOR PAPERS

Foods are increasingly becoming an area of interest for science and socioeconomics. The overall quality of the food is based on two essential pillars, the nutritional quality and food safety:

- ▶ Nutritional quality is understood as type of fats, proteins, and carbohydrates, presence of trace elements, and balance among the various components.
- ▶ Food safety is understood as reduction of risks of exposure to chemical contaminants, microbiological and physical risk, and so forth.

Sometimes, the nutritional parameters may be sacrificed for reasons of costs, applicable food technologies, traditions, and so forth, while the security and safety of food is an absolutely nonnegotiable feature for which foods should never be a source of danger to consumers.

Food safety must always be considered a priority issue that involves the entire production chain from primary producers to processors and end-users and the assessment of risks due to the levels of exposure to man-made contaminants, biotoxins, and so forth is a step that can never be placed in alternative to the costs or the availability of food for consumers. The examination of certain aspects, especially physicochemical properties, is essential to help improve the safety levels of the final products.

We invite researchers to submit their original research and reviews that can help define the current or new ideas about aspects related to food safety. We are particularly interested in collecting scientific articles that explore advances on the knowledge related to analytical, toxicological, epidemiological, and biochemical aspects of the safety of the foods and permit evaluating the eventual risks for humans derived by food chain.

Potential topics include, but are not limited to:

- ▶ Pesticides and phytochemicals in general used in agro techniques conventional or not
- ▶ Mycotoxins and phycotoxins
- ▶ Technological aids used in food processes
- ▶ Food Additives such as preservatives and dyes.
- ▶ Release of chemicals by food packaging
- ▶ Products of the Maillard reaction
- ▶ Heavy metals
- ▶ Risk due to by-products of food processes

Authors can submit their manuscripts via the Manuscript Tracking System at <http://mts.hindawi.com/submit/journals/jchem/food.chemistry/fsafety/>.

## Lead Guest Editor

Alberto Ritieni, Università di Napoli  
Federico II, Napoli, Italy  
[alberto.ritieni@unina.it](mailto:alberto.ritieni@unina.it)

## Guest Editors

Juan C. Basilio, Universidad Nacional  
del Litoral, Santa Fe, Argentina  
[jcbasili@fiq.unl.edu.ar](mailto:jcbasili@fiq.unl.edu.ar)

Giuseppe Meca, University of Valencia,  
Valencia, Spain  
[giuseppe.meca@uv.es](mailto:giuseppe.meca@uv.es)

Bhagwan S. Chandravanshi, Addis  
Ababa University, Addis Ababa,  
Ethiopia  
[bscv2006@yahoo.com](mailto:bscv2006@yahoo.com)

## Manuscript Due

Friday, 18 March 2016

## First Round of Reviews

Friday, 10 June 2016

## Publication Date

Friday, 5 August 2016