

Foreword

This special issue of 'Quality Assurance and Safety of Crops & Foods' is associated with the EuroFoodChem XVII conference, which took place from 7-10 May 2013 in Istanbul, Turkey. The Food Chemistry Division of the European Association of Chemical and Molecular Sciences, and Hacettepe University, as well as the Ministry of Food Agriculture and Livestock of Republic of Turkey, and ICC (International Association for Cereal Science and Technology) supported the conference.

Over the course of three and a half days, around 750 participants from all over the world had the opportunity to hear speakers and poster presenters on a wide variety of food chemistry related topics including the followings:

- new developments in food processing and novel foods;
- functional foods and ingredients;
- processing toxicants, food and feed contaminants;
- food adulteration and authenticity;
- fast and advanced analytical methods;
- food hydrocolloids, dispersions and emulsions;
- effects of processing on food constituents and sensory properties;
- nanomaterials;
- foodomics;
- risk assessment.

Papers for this special issue were solicited from the participants in this EuroFoodChem XVII conference. Papers were sought that encompassed latest research trends and findings on the emerging topics of food chemistry. The 10 papers included in this special issue were selected from the papers recommended through an external peer-review process.

The papers in this special issue describe the recent advancements on analytical methodologies for the determination of nanomaterials in complex samples,

safety assessment of engineered metallic nanoparticles in foods, performance of multiplex dipstick immunoassay for screening mycotoxins in cereals, analytical challenges in food chemistry proficiency tests, application of e-nose technique for food quality control using novel oligopeptides based materials, and evaluation of safety risks in thermal processing of foods considering processing contaminants such as acrylamide. In addition, some papers describe also the production and characterisation of resistant starch and its utilisation as food ingredient, thermolysis products of potato starch as potential prebiotics, and a novel cereal fibre drink as a tool for prevention of civilisation disease.

We are pleased to present this special issue to the readers of 'Quality Assurance and Safety of Crops & Foods' and the food chemistry community worldwide, and hope that it accomplishes our goal of highlighting outstanding recent advances in the field of food chemistry. At the same time we are looking forward to the next EuroFoodChem XVIII conference in 2015.

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