



CALL FOR PAPERS

Food Research International

Special Issue - “Exotic fruits: their composition, nutraceutical and agro industrial potential”

The benefits and importance of fruit and vegetable consumption as part of a healthy diet and their contribution to reduce risks of degenerative and heart diseases, among others, have been reported in recent years. Exotic fruits have also awakened interest due to their nutraceutical properties, which are associated with the high content of bioactive compounds in these fruits. The name “exotic” seems to be associated with the unusual shapes, colors, and characteristic flavors of some of these fruits. However, this name can also be related to their source. Exotic fruits usually grow in regions with specific climatic conditions, where they can have high relevance to small farmers' subsistence.

Although there is scientific interest in the health benefits associated with exotic fruits and the consumption of their products, such consumption is low. This is mainly due to: i) restricted harvest periods and ii) nonexistence of commercial plantation. Despite the fact that the agroindustrial potential of some exotic fruits is already known, their commercial exploitation depends on investments from farms to factories in order to shift their consumption. In this sense, by having the knowledge about their chemical, nutritional, sensorial, microbiological, technological and engineering aspects, as well as their environmental, social and sustainability factors, safe and high quality products will evidently result. Thus, this special issue has as main goal not only to present current aspects on exotic fruits research, but also to stimulate advances in the field. Manuscripts on “*Exotic Fruits*” research will be published in a *Food Research International* special issue in order to make the information easily accessible in one single journal. All the manuscripts within this subject submitted to *Food Research International* will be peer-reviewed and only high quality and impact manuscripts will be published.

Food Research International is seeking original, unpublished and review contributions on exotic fruits including:

- Chemistry of minor and major components of exotic fruits, including changes occurring from farms, during processing to storage (of fruits or their products);
- Nutritional properties: bioactive compounds, their health benefits, stability and fate during processing;
- Analytical methods focused on studying major and minor components of exotic fruits and their products, mainly bioactive compounds;
- Biochemistry: enzymes in exotic fruits and their potential applications, post-harvest modifications, molecular biology and biophysics;
- Biotechnology: Biotransformation of compounds, utilization of industrial wastes;
- Microbiological issues: Incidence and behavior of spoilage microorganisms and foodborne pathogens in exotic fruits and their products. Microbial ecology. Fermented foods or beverages made with exotic fruits or their parts. Use of beneficial microorganisms. Predictive microbiology;
- Sensory and consumer studies: Consumer view and perception on exotic fruits and their contribution to a healthy diet, sensorial aspects and volatile compounds in exotic fruits, acceptance of food products formulated with exotic fruits, use of exotic fruits health appeal as marketing strategies to improve fruit consumption, psychophysics relating to sensory aspects of exotic fruits and their products, consumption of exotic fruits in specific regions of the world and its relationship with health status of population;
- Toxicological aspects related to exotic fruits;
- Engineering aspects, including the determination of physical properties of exotic fruits relevant to processing, modeling and optimization studies to preserve major and minor components of fruits, basic and applicable engineering principles to fruit products and processes;
- Technology: Approaches to improve and optimize stability of exotic fruit products, such as hurdle technology, use of emergent preservation techniques to preserve nutritional/sensorial aspects, use of exotic fruits or their compounds as food ingredients, nanotechnology, methods to improve delivery and stability of bioactive compounds;
- Sustainability and seed technologies: sustainability aspects of exotic fruits exploitation, conscious use of natural resources, strategies such as seed technologies and plant breeding to increase commercial exploitation of exotic fruits;
- Application of “*omics*” as tools to study chemical, microbiological and nutritional aspects of exotic fruits research.

Submission guidelines:

Authors are invited to submit an original manuscript, short communication or review paper for publication in a *Food Research International* special issue dedicated to exotic fruits-related research. Please refer to the journal's Guide for Authors for specific advice on how to prepare a paper (<http://www.elsevier.com/locate/foodres>). Papers must be submitted electronically via the Elsevier Editorial System (EES) site for the Journal - <http://ees.elsevier.com/foodres> - beginning in December 2009 (select Special Issue: Exotic Fruits). Closing date for submissions is September 15th, 2010. Inquiries regarding the content of papers may be submitted to Anderson Sant'Ana (assantana@usp.br).

Timelines:

December 2009: Beginning of paper submission

September 15th, 2010: Deadline for paper submission

January-October 2010: Peer-review process

February-December, 2010: Revised manuscript due

February 2011: Publication