Editorial Note

Manuela Zude · Paolo Menesatti

Received: 20 October 2008 / Accepted: 21 October 2008 / Published online: 11 November 2008
© Springer Science + Business Media, LLC 2008

Research on Food and Agriculture is progressively moving towards an interdisciplinary study of sustainable food production to meet the demand of growing human population. Assuring healthy human nutrition and improving the economic success of farmers and processors are priority targets in the context of current global changes. In the age of IT, process-oriented data analysis is the focus of the newly emerging science and is predicted to form the basis for economic growth. The general consensus is that, especially in agricultural economies, new innovative technologies are needed for an appropriate process management. This should help to maintain the product quality and decrease losses during post-harvest processing and storage along the supply chain of perishable agro-food and, therefore, make the processes more economical.

It is clear that despite the wide range of emerging technologies and differences on how treated, the scientific exchange is strongly needed that feasible methods will ultimately be implemented in food processes. Recently, Symposia were initialized by Section VI of the International Commission of Agricultural Engineering (CIGR) and, particularly, its honorary chair Professor Da-Wen Sun, the Symposium Chairman, that deals with the engineering principles and technologies in post-harvest and processing of agro-food products. In September 2007, the CIGR

Section VI organized the Third International Symposium on Food and Agricultural Products: Processing and Innovations, in Naples (Italy). This conference followed the successful symposia on Bioproducts Processing and Food Safety held in Beijing (2004) and Future of Food Engineering held in Warsaw (2006).

The third symposium was organized through collaboration between Università di Napoli “Federico II” (Professor Paolo Masi), CRA-ISMA (Agricultural Research Council-Agricultural Mechanization Research Institute) and Università degli Studi della Tuscia di Viterbo (Professor Mauro Moresi).

The topics of the third symposium ranged from the treatment of raw material in the production (pre- and post-harvest physiology, non destructive sensors, quality analysis, tracking and tracing), to the food engineering (emerging technologies, unit operation, product properties, innovations and safety). In this sense, the symposium represented one of the rare occasions to gather, in a single scientific environment, topics regarding transformation, processing and quality analyses along the entire supply chain. After peer-review, 350 abstracts from 46 countries were accepted for presentation, arranged in five keynote lectures, 108 oral presentations and 241 posters.

This Special Issue of FOOD AND BIOPROCESS TECHNOLOGY features a series of selected and extended, peer-reviewed papers to highlight most recent developments in food and bioprocess technology. We thank the colleagues who reviewed the manuscripts and authors for innovative contributions.

M. Zude (✉) · P. Menesatti
Leibniz Institute for Agricultural Engineering Potsdam-Bornim (ATB), Department of Horticultural Engineering,
Max-Eyth-Allee 100, 14469 Potsdam-Bornim, Germany
e-mail: zude@atb-potsdam.de

Manuela Zude (Editor)
Paolo Menesatti (Symposium Vice-Chairman)