Editorial: *Food Analytical Methods* in Latin America—FANM-LATAM

Fabíola Manhas Verbi Pereira¹ · Edenir Rodrigues Pereira-Filho²

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Food quality control is an important field in food science. Since 2008, the *Food Analytical Methods* journal is dedicated to the presentation of new analytical methods for food analysis, focusing on the determination of organic and inorganic contaminants, and nutrients. In this special issue, we tried to organize studies dedicated to analytical methods presented by authors from Latin America. A total of 33 manuscripts were accepted for publication and several aspects were evaluated as described in Table 1.

The mentioned studies presented many applications dedicated to several analytical matrices of food samples. In all cases, regional types of food/sample were evaluated demonstrating its importance for Latin America. We have to highlight the use of chemometric techniques. In addition, the challenge task of the presented methods is to reach simplicity and useful information focusing in high sensitivity. Figure 1 shows a pictorial description of the contributions, and we hope that this special issue increased the knowledge of this relevant scientific field.

✉ Edenir Rodrigues Pereira-Filho
erpf@ufscar.br

¹ Grupo de Abordagens Analítica Alternativas (GAAA), Instituto de Química, Universidade Estadual Paulista (Unesp), Araraquara, SP 14800-060, Brazil

² Grupo de Análise Instrumental Aplicada (GAIA), Departamento de Química, Universidade Federal de São Carlos (UFSCar), São Carlos, SP 13565-905, Brazil

Fig. 1 Main characteristics of the proposed food analytical methods published in this special issue

Table 1 Main topics observed in the accepted manuscripts for *Food Analytical Methods* in Latin America—FANM-LATAM

Topic evaluated	Topic evaluated
Adulterants in roasted and ground coffee by NIR hyperspectral imaging	Grape nectars adulteration
Aromas in gummy candies	Halogens and sulfur determination
Bioaccessibility and ICP OES	Image analysis for ethanol and color determination in drink samples
Bioactive compounds and antioxidant capacity in freeze-dried red cabbage	Lead migration in clay pots
Brazilian cachaça analysis	Lipoxygenase Activity in Common Beans by UV and NMR spectroscopy
Chemometrics and FTIR for quality of specialty coffees	Milk analysis and classification
Coffee quality control using microNIR and spectroanalytical techniques	Mineral determination in peppers
Data fusion for assessment of olive oil	Phenolic compounds studies
Determination of florfenicol and florfenicol amine in tilapia by LC-MS/MS	Powdered refreshments analysis
Direct analysis in chocolate by EDXRF	Sample preparation for nutrient evaluation in cassava flour
Dispersive solid phase extraction (d-SPE) as a clean-up step for phenolic compounds determination	Sugarcane analysis
Electroanalytical determination of thiram and carbendazim in samples of fresh fruit juices	Thermometric titration
Fish oil analysis	Trace elements in meat and fish samples by MIP OES
Fractionation for <i>in natura</i> and aged beef	Yerba mate classification

Compliance with ethical standards

Conflict of interest Fabíola Manhas Verbi Pereira declares that she has no conflict of interest. Edenír Rodrigues Pereira-Filho declares that he has no conflict of interest.

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