



FSI Calls for Manuscript Submissions

Food Science International (FSI) is a peer-reviewed open-accessed journal, which is quarterly published by **todayscience.org** on behalf of Science and Education Centre of North America (SECNA).

This journal publishes research papers in the fields of food sciences such as food nutrition, health and safety; food chemistry and toxicology; food development and sensory analysis; food microbiology; food physical properties; food technology and biotechnology; food quality; food engineering; novel foods and materials science of foods; nutraceuticals and functional foods; post harvest food handling; food contaminants and food wastes; food laws, policies and regulations; food economics and marketing; food history and culture; environmental and sustainable aspects caused by food processing; and any other topic related to food. Both theoretical and empirical contributions are welcome. This journal is currently published in both printed and online versions. The full texts are free access and download from online database.

We are seeking submissions for forthcoming issues. All papers should be written in professional English. The length of 2500-9500 words is suggested. A paper template of accepted submission is available on our website <http://www.todayscience.org/authorguide.html>. All manuscripts should be prepared in MS-word format, and submitted via email: fsi@todayscience.org or in **one way ONLY**.

Please well record your date and way of paper submission.

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- d) If the paper is accepted, the author(s) revise paper accordingly based on comments from reviewers.
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The journal publishes theoretical articles and empirical studies in a wide range of food science. Both theoretical and empirical contributions are welcome.

List of relevant subjects

- Food nutrition, health and safety
- Food chemistry and toxicology
- Food development and sensory analysis
- Food microbiology
- Food physical properties
- Food technology and biotechnology
- Food quality
- Food engineering
- Novel foods and materials science of foods
- Nutraceuticals and functional foods
- Post harvest food handling
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