

The Study of Food Processing Techniques

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Editorial

Journal of Experimental Food Chemistry (JEFC) pleased to mention that issues in the year of 2019 were published well in online under volume 5. JEFC thanking their authors, who have contributed their interesting articles. In volume 5 we published most interesting and inspiring topics of Food Chemistry in the form of research articles, review articles, short communications, and some of editorial conferences which held successfully in the year of 2019. We would like to inform that most of the received articles got accepted and published well, but we felt bad that remaining got rejected due to more than 40% of plagiarism report. JEFC showing immense respect towards their Editors and Reviewers. More than 20 well professionals throughout the globe were monitoring as Editorial Board Members for our journal. All of our reviewers are having the best reputation in scientific community.

Journal of Experimental Food Chemistry is on Twitter, LinkedIn it using social media to reach more authors, researchers to know about work efficiency of Journal. JEFC publishing their receiving articles with proper format to make them as readers friendly and using digital marketing to publish their articles in prestigious publisher "Hilaris" for best appreciation for corresponding authors. Now-a-days digital marketing is growing high. So the Journal is taking this opportunity is to attract more visitors. It is having huge number of readers and repeated authors, by keeping complete trust on our Journal. JEFC having International Standard Serial Number (ISSN: 2472-0542). We are doing fast track processing for the receiving article and they are going to publish in less than 15 days. the print issues were also brought out and dispatched within 30 days of publishing the issue

online. We do scholarly science publishing in exploring research in the major scientific fields on open access platform. JEFC focus on the related field like food hydrocolloids, food irradiation, and analytical techniques in food safety, food chemistry and toxicology, physical chemistry of food, food organic chemistry, hazard analysis & critical control points (HACCP), food contaminants, dietary supplements, food fortification, food preservation, food chemical reactions, etc. We encourage the scholarly scientific community to share their recent research outcome to aid information and knowledge dissemination globally.

For its upcoming volume of Journal of Experimental Food Chemistry, we would like to offer some more features for the Issue 1 in 2020 and kind support with the authors, editors and reviewers work we will go further with more issues per year with comparable to 2019. Assistance from Editorial team we will try coin special issue related to the topic of our journal. We hope more contribution from authors through their qualitative research work to our journal and authors to get big applause, at the same time our journal growth should be more than 2019. We always encourage the publication of qualitative research works and happy assist our authors. The advisory and the editorial board of JEFC, and staff of IPA secretariat for their unsparing support to bring out the Volume 6 for the Journal of Experimental Food Chemistry (JEFC).

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