



# Food Manufacturing Efficiency

A new journal focusing on the knowledge and information needs of the food processing industry



Scientific editor: Professor Jeremy Selman BSc PhD CSci FIFST MloD

\*\*\*\*\* Call for Papers \*\*\*\*\*

## Special Issue on Process Optimisation

The importance of process optimisation to the food industry is multi-dimensional. Maximum profit needs to be delivered at minimum cost which, in turn, demands minimum loss, waste and energy, yet with a maximum utilisation of resources at both the planning and dynamic execution stages. An inadequate understanding of the conditions required to ensure safe food, or an insufficient ability to control the process to deliver them, leads to over-processing, quality loss and systematic waste. Process optimisation may be performed at the enterprise-, factory-, or unit operation-level. Different techniques exist for various types of tasks, with new techniques being continuously developed and thus offering new opportunities to the food industry.

For these reasons, the *Food Manufacturing Efficiency* journal is planning to publish a special issue on process optimisation. Topics of special interest might include, but are not limited to, the following:

- New theories in process optimisation which have been demonstrated to be applicable to food processes
- New practices involved in optimising a food manufacturing process
- Application of multi-objective optimisation techniques to food processes
- Optimisation based on artificial intelligence including expert systems, artificial neural networks, fuzzy logics and genetic algorithms.

### Submissions

Manuscripts should be prepared in line with the *Food Manufacturing Efficiency* journal's Instructions for Authors (attached). All submissions will be peer reviewed. Manuscripts based on previously published conference papers should be extended substantially. To be considered for the special issue, prospective authors should submit their completed manuscripts in PDF file format to either of the two Guest Editors: Prof Xiao Dong Chen at [dong.chen@eng.monash.edu.au](mailto:dong.chen@eng.monash.edu.au) and Associate Prof Weibiao Zhou at [chmzwb@nus.edu.sg](mailto:chmzwb@nus.edu.sg)

### Important dates

Deadline for Submission: **December 31, 2008**

Notification of Publication Decision: **January 31, 2009**

Final Version: **February 28, 2009**

### Guest Editors

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## Instructions for authors

### Manuscript

- *Content* – Authors should make clear, both in the abstract of the paper and within the text, why the technique that is the subject of their work is important for food manufacturers wishing to increase the efficiency of their operations. Authors should also, where appropriate, give advice on how the findings they report could be implemented by industry.
  - *Acceptance criteria for papers on equipment*

*Food Manufacturing Efficiency* is a learned journal. It recognises that the choice and operation of equipment can have a major influence on the efficiency of food processing. The journal will accept papers which describe innovative equipment which delivers benefits in important aspects of efficiency (yield improvement, energy and water usage, waste production, packaging minimisation, reduced down time and maintenance etc) where these papers include technical information on how the innovation was achieved. The journal will also accept papers describing how the efficiency of existing equipment has been improved, especially where the author can demonstrate that the new approach can be successfully applied to a wide range of similar equipment.

The journal will not accept papers which deal solely with one piece of equipment or software when other products are available with similar performance. Articles which rely on general information which is available elsewhere in the public domain (e.g. from manufacturers' brochures) will normally fail to meet acceptance criteria for technical and scientific content.
- *Article length* – review articles should not normally exceed 5000 words in length, excluding references and tables, and should survey approximately 100 references. Research papers should be around 2000–5000 words, excluding references and tables.
- *Article title* – please use a concise and informative title up to 15 words long.
- *Abstract* – articles should be accompanied by an abstract of around 150 words which should summarize key points.
- *Keywords* – please provide keywords, which encapsulate the principle subjects covered by the article. Authors are advised to consult the *FSTA Thesaurus*, which lists over 7000 keywords in food science, technology, and nutrition. If you have access to FSTA, you should be able to consult a version of the FSTA Thesaurus; a version is also available through FSTA Direct ([www.fstadirect.com](http://www.fstadirect.com)).
- *Biographical note* – this should include the full name, affiliation, e-mail address, website address (if applicable), international contact details, together with a short paragraph about the principal author's background, research interests, etc.
- *Abbreviations, names of drugs, and units* – abbreviations should be written out at first mention followed by the abbreviation in parentheses, e.g. nuclear magnetic resonance (NMR). Use generic names of drugs. Système Internationale (SI) units should be used where appropriate.
- *Acknowledgements* – please remember to follow conditions of use and include any statements required by copyright owners when permission to reproduce material is granted.
- *Figures, charts, and photographs* - these should be kept to a minimum, numbered consecutively, and contain a brief title and labelled axes, with clear units. Photomicrographs should have internal scale markers. The position of the illustration in the text should be indicated on a separate line with the words '*Insert Figure 1*' and so on. Appropriate permission to reproduce copyright material should be sought in advance of submission (see below). Please be aware that your article will be included in a printed version of the journal, the figures of which will be reproduced in greyscale. Therefore, please ensure that colour figures may also be interpreted satisfactorily in greyscale as well as in colour.
- *Tables* – these should be numbered consecutively and include a brief title. The position of the table should be indicated in the text on a separate line with the words '*Insert Table 1*' and so on.

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- *Printed version* – this should be double-spaced throughout and the margins should be not less than 2.5 cm. Pages should be numbered consecutively, beginning with the title page.

## References

For in-text citations, use (Author year) in parentheses with the following conventions:

- (Smith 2001)
- (Smith *et al.* 2001)
- (Smith 2001; Brown 1999, 2000)
- (Smith 2000a, 2000b)

In the reference section adopt the following formats (with examples):

### *Journal articles*

Please ensure that you use the *full journal name* when listing references in the reference section and **not** abbreviations for journal names.

Author(s). Year. Article title. *Journal name* **volume number** (issue number): inclusive pages.

- Sloan, A. E. 2000. The top ten functional food trends. *Food Technology* **54**(4): 33-62.

### *Books*

Author(s) or editor(s). Year. *Title*. Publisher name, place of publication.

- Thompson, P. B. 1997. *Food biotechnology in ethical perspective*. Blackie, London.

### *Chapters in books*

Author(s) of the chapter. Year. Title of the chapter. In: author(s) or editor(s). *Title of the book*: inclusive pages. Publisher name, place of publication.

- Rich, R. Q. and Ellis, M. T. 1998. Lipid oxidation in fish muscle. In: Moody, J. J. and Lasky, U. V., editors. *Lipid oxidations in food*, 6th edition: 832-855. Pergamon Press, New York.

### *Conference proceedings*

Author(s). Year. Title of paper. In: *Title of conference*: inclusive pages. Date and place of conference.

- Taylor, D. 1998. An overview of microbiological methods. In: *Proceedings from the XII food microbiology international conference*: 256-293. 9-10 June, 1998, Chipping Campden, UK.

### *Unpublished works*

Author(s). Year. Title of thesis or dissertation. Level of thesis/dissertation, name of university.

- Metni, S. 1997. Crystallization behavior and kinetics of blends of cocoa butter and milk fat or milk fat fractions. PhD thesis, University of Wisconsin-Madison, USA.

### *Electronic sources*

These should include the full web address or URL of the website at which they may be found, e.g.

- Ropa, D. 2003. Red raspberries and the evolution of the US dairy market. *Food Science Central*. Available at: <http://www.foodsciencecentral.com/library.html#ifis/12215>.

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