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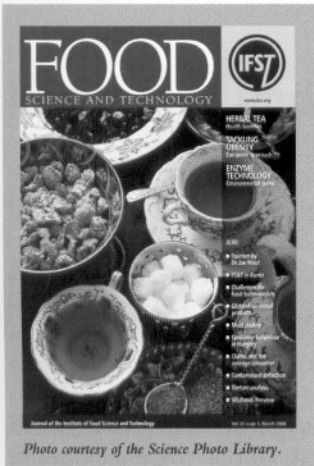


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EDITOR Roger Atkin
EXECUTIVE EDITOR Elizabeth Donevan

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CONTRIBUTIONS AND EDITORIAL CORRESPONDENCE SHOULD BE ADDRESSED TO:

The Editor, *Food Science & Technology*
 7 Miners Close, Long Ashton,
 North Somerset BS41 9DE UK
 Tel/Fax: +44 (0)1275 395368
 Email: Roger.Atkin2@btopenworld.com

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FEATURES

- 12 Opinion.** Dr Jan Maat discusses the progress of the ETP Food for Life initiative
- 14 A Window on...food science and technology in Korea.** Professors Hyung Hee Baek and Cheri Ho Lee outline the growth of food technology and associated education and training in Korea
- 16 Challenges facing New Zealand food technologists in the 21st Century.** Professor Ray J Winger reflects on the issues facing food technologists today
- 20 On-line measurement of meat quality.** Kim Matthews discusses some approaches being used to improve meat quality assessment
- 23 The Charter, Claims and the (average) Consumer.** Sue McGinty and Dominic Man give a brief update on European legal developments
- 24 A study of consumer behaviour in Hungary.** Professor Diána Bánáti and Erzsébet Szabó investigate consumers' views on food safety in Hungary
- 27 Reliable inspection protects investment and reputation.** Richard Lines argues the case for effective contaminant detection in foods
- 30 Vitafoods.** A preview of a major nutraceutical event to be held in Geneva on 6-8 May
- 35 Environment as a new perspective on the use of enzymes in the food industry.** Karen Oxenbøll and Steffen Ernst consider the potential of enzyme technology in reducing carbon dioxide emissions
- 38 Tackling obesity – academia and industry find common ground.** Petra Goyens and Guy Ramsay report on pan-European efforts to combat rising obesity incidence
- 41 Exploring new dimensions in texture analysis.** Jo Smewing discusses the use of acoustic analysis to study food product texture
- 43 Novel approaches in the design of gluten-free cereal products.** Dr Elke K. Arendt, Stefano Renzetti and Michelle M. Moore discuss the development of gluten-free products
- 47 Mountain tea: a new herbal tea from South Africa?** Professor Jana Olivier and Isaac Rampedi note the commercial potential of an indigenous South African plant

REGULARS

- 4 Editorial
- 4 International and Home News
- 8 IFST News
- 50 Products and Services

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