**Aims and Scope**

The following areas are covered in *Food Technology and Biotechnology* journal:

* **Food engineering and physical properties of food:** research on food preservation and processing operations, food waste recovery, process developmentfor improvement of food quality, separation and concentration of food components, freezing or freeze drying, analysis of physical properties of food, thermodynamic relationships, surface properties, sensors, rheology, and related topics.
* **Food quality:** research on flavour, colour and texture of food, quality attributes influenced by processing and storage, preservation techniques, controlled or modified atmosphere storage and packaging, development of novel and functional food, novel aspects of food analysis and food control, research on degradative and preservative reactions, postharvest physiology of plants and analytical procedures.
* **Applied microbiology:** food fermentation, enzyme production from microorganisms, aplication of enzymes and microorganisms in food processing and preservation, oenology, microbial growth/inactivation, research on foodborne pathogens, probiotics and prebiotics.
* **Biochemical and bioprocess engineering:** reaction kinetics, design of reactors, downstream operations and software applications, research on cellular biology and physiology in biochemical processes employing enzymes, microorganisms, mammalian cells, plant cells and tissue, metabolic engineering, design of specific biocatalysts, or specific reactor operations.
* **Applied cell biology:** novel studies on physical and functional characterization of genomes, of technologically important organisms, expression of genomic information, development and application of technologies for the detection of single molecules and molecular interactions, identification of biotechnologically interesting new compounds, molecular bioinformatics and development of automated systems for biotechnological purposes.
* **Physiology and biochemistry:** biochemical and physiological studies of metabolisms and enzymes including intermediary metabolism of industrial microorganisms, tissue culture and cell-free systems; bioregulatory investigations at the molecular level including transcription/translation control and growth/product synthesis relationships; design and engineering of products by molecular strategies, protein/enzyme engineering and modification; protein and metabolite secretion; molecular strategies for screening of new or modified products (*e.g.* pharmaceuticals, bioactive compounds, enzymes); product development based on enforced evolution and combinatorial strategies.