

## From the Desk of Editor- in-Chief



It is with great pleasure and a sense of fulfilment to state that we have successfully brought out three volumes of our journal “*International Journal of Food and Fermentation Technology*” during 2011 and 2012, catering to the needs of food scientists, R and D workers, and the academician in the field. The inaugural issue of the journal was released by the honourable Vice-chancellor of Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan (India) Dr K. R. Dhiman on 26<sup>th</sup> June 2012 in a function held in the University to mark the beginning of the ICAR sponsored training on ‘Advance in Fruit and Vegetable Processing and Preservation’ with me as a Course Director.

I am equally happy to inform you that the journal has received an overwhelming response from the scientists and academician of food and fermentation technology. The journal during the past two year has published papers on various aspects of food and fermentation technology. It could be achieved only with the help of all the members of editorial board, the contributors and the publisher. I hope the readers must have relished the style, general get-up, cover page, coverage of the journal, scientific and technical contents, with an attractive of look A4 Size format. At the same time, we would welcome suggestions from the readers, contributors and peers of the field in the form of letters to Editor-in-Chief ,that I would be happy to publish and place before the Editorial Board and the Publisher for possible implementation. Now, I am placing before you the second issue of Volume 3 number 2 of the journal. I would like to express my deep gratitude to all those who have extended their help, guidance and co-operation in bringing out this issue.

I welcome the newly reconstituted editorial board w.e.f. volume 3 number 1 issue of the journal. I siege this opportunity to request all the members of editorial board to exert more so that the journal gets high recognition among the peers and we are able to get the NAAS ratings to the journal. I am sure through your efforts we would get more number of papers of better quality. They should themselves contribute papers of high quality to encourage others to do so. From Volume 2, we have introduced conceptual editorial for which I invite the members of editorial board to contribute liberally. Certainly, there would not be any page charges for this invited contribution. The scientists from abroad can definitely contribute to improve the quality of this journal presently in infancy by submitting conceptual Editorial ,reviews ,research papers and suggestions.

On behalf of the editorial board and the publisher, I assure the readers and the contributors that we would strive hard to ensure high level of scientific integrity, transparency, impartiality and accuracy in selection of articles and finally, production of the journal. I earnestly call upon all the scientists of food and fermentation technology to contribute their valuable research articles to the journal as a vehicle of transmission of their scientific findings. The contributors of review or mini-review can consult the editor- in- chief, member of the editorial board for the topic of review to contribute. At the same time, I must express very clearly that just because of some page charges we will accept and publish substandard articles, but would accept and publish only peer reviewed and accepted papers. I understand very well that the final scientific quality of any journal would be determined by the type of papers submitted to the journal and published so, the cooperation of all would be a pre-requisite in this regard and would be welcomed from the core of my heart, and would welcome whole heartedly suggestions for improvement in quality in future.

A handwritten signature in black ink, appearing to read 'V.K. Joshi', written over a horizontal line.

V.K. Joshi