

# Editorial



Patrick Edder

From the early 20th century, improved modes of transportation and the rural exodus as the result of industrialization means that more and more people buy their food in cities far from production areas. The relationship between producer and consumer has gradually vanished in favor of many intermediaries: processor, carrier, wholesaler and distributor. This was the beginning of the food industry with all the risks associated with preservation and fraud. At the same time, modern analytical chemistry had its first success and was very rapidly applied to food control: diluted milk, wine falsification, cheating on cereal, etc.

Since then, production and trade of food have steadily become more complex: agricultural techniques, processing technology and product preservation, packaging, trade globalization. To protect consumers and ensure food safety, a complex and increasingly severe regulation was implemented. Thus, forcing authorities but also producers and distributors to carry out regular checks using sophisticated analytical methods. Food analysis has constantly evolved but still remains a great challenge considering the large diversity of matrices, analytes and techniques used.



Didier Ortelli

Nowadays, food control constitutes a domain of rare wealth where the complete range of modern analytical techniques is involved. This special issue of CHIMIA dedicated to food sciences will give you an insight of the ingenuity and expertise of research groups and food control authorities in Switzerland. Different topics are discussed ranging from the detection of contaminants, allergen identification, food composition to authenticity analysis.

In spite of the fact that the developments and achievements of the last decade are impressive, there remains a huge amount of work and novel approaches to be discovered in order to explore all the issues related to food quality and ensure safe products for consumers. We hope that you will enjoy reading this issue and that it may encourage you to contribute or read more on this exciting topic of food science.

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Dr. Patrick Edder  
Cantonal chemist  
Official Food and Veterinary Control Authority of Geneva

Dr. Didier Ortelli  
Deputy cantonal chemist  
Official Food and Veterinary Control Authority of Geneva