



CALL FOR PAPERS

***Food Research International* (Elsevier)**

Special Issue on the:

Molecular, Functional and Processing Characteristics of Whole Pulses and Pulse Fractions and their Emerging Food and Nutraceutical Applications

Deadline for submission: January 31st, 2009

Guest Editors:

Joyce Boye (Food Research and Development Centre – AAFC, Saint Hyacinthe, Canada)

Dave Oomah (Pacific Agri-Food Research Centre – AAFC, Summerland, Canada)

Robert Tyler (University of Saskatchewan, Saskatoon, Canada)

Chantal Dupasquier (Pulse Canada, Winnipeg, Canada)

Pulses (peas, chickpeas, lentils and beans) are increasingly recognised around the world as healthy foods. They represent a good source of energy and protein and also contain high amounts of fibre, vitamins and minerals. As consumers have become increasingly discriminating and health conscious, they are demanding tasty and convenient food products that also provide added nutritional and health benefits. Interest in the use of pulses and their ingredients in food formulations is growing and several factors are contributing to this drive (reported nutritional and health benefits, changes in consumer lifestyles and demographics, increasing demand for variety/balance, rise in the incidence of food allergies, and novel production and processing technologies). To sustain this trend, up-to-date information is needed on novel and emerging technologies for the processing of whole pulses, techniques for fractionating pulses into ingredients, their functional and nutritional properties, as well as their potential applications, so that the food industry can use this knowledge to incorporate pulses into new food products.

The main goal of this special issue of *Food Research International* is to capture current international research being undertaken on pulses and pulse ingredients. This timely information will be published in a special issue in order to make the information easily accessible in one single journal. The objective is to have the body of work printed and published within the next 12 months. The special issue will contain up to 10 peer-reviewed publications as well as 4-5 comprehensive state-of-the-art reviews on the major and minor components of pulses, techniques for their processing, properties, potential health benefits and current applications.

This special issue of *Food Research International* is seeking original and unpublished contributions on pulse and pulse fractions including, but not limited to:

- Chemistry and analysis
- Food processing
- Food product development
- Physical properties of pulse foods and pulse fractions
- Food safety
- Food quality
- Sensory studies
- Nutritional properties

Submission Guidelines:

You are invited to submit an original scientific paper (which should not exceed 10,000 words, including allowance for tables and illustrations) for publication in a *Food Research International* special issue dedicated to pulse related research. Please note that soybean is not considered a pulse. Therefore, soy should not be the principal focus of a submitted paper. Please refer to the journal's Guide for Authors for specific advice on how to prepare a paper (<http://www.elsevier.com/locate/foodres>). Papers must be submitted electronically via the Elsevier Editorial System (EES) site for the Journal - <http://ees.elsevier.com/foodres> - beginning in November 2008 (select Special Issue: Pulse Fractions). Closing date for submissions is January 31st, 2009. Inquiries regarding the research content of papers may be submitted to Chantal Dupasquier (cdupasquier@pulsecanada.com).

Important Dates:

January 31, 2009:	Deadline for manuscript submission
February-April, 2009:	Peer-review process
April 30, 2009:	Editorial decision on manuscript
June 30, 2009:	Revised manuscript due
Summer 2009:	Publication