

Pigments in Food - A Challenge to Life Sciences

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Preface

Three international congresses on pigments in food were previously organised by María Isabel Mínguez-Mosquera (Sevilla, Spain in 1999), José Empis (Lisbon, Portugal in 2002), and Laurent Dufossé (Quimper, France in 2004). As the locations kept on moving from the south to the middle of Europe, the University of Hohenheim in Stuttgart, Germany hosted the **4th International Congress on Pigments in Food: Pigments in Food – A Challenge to Life Sciences** in October, 2006. The aim of the conference was to bring together pigment expertise from various scientific disciplines such as chemistry, food chemistry, food technology, biotechnology, nutritional and agricultural sciences as well as more applied fields. Therefore, all topics pertaining to pigments in food were considered.

We would like to thank 285 authors from 35 countries (Australia, Austria, Belgium, Brazil, Bulgaria, Cameroon, Canada, China, Colombia, Costa Rica, Croatia, Denmark, Estonia, France, Germany, Hungary, India, Iran, Israel, Italy, Japan, Kenya, Lithuania, Mexico, Norway, Poland, Peru, Portugal, Romania, Slovenia, Spain, Thailand, Turkey, United Kingdom, United States of America) and 5 continents for their oral and poster contributions to the 4th International Congress on Pigments in Food.

All abstracts submitted were subjected to peer-review by the members of the PF 2006 Scientific and Organising Committee. We greatly appreciate their time and effort to evaluate the manuscripts, which constituted a major contribution to ensuring the high quality and continuing success of the congress.

After acceptance, the papers were checked by the Organising Committee for compliance with the instructions to authors and for typing errors. However, because of the large number of contributions a more comprehensive correction could not be accomplished. We therefore cannot take any responsibility for faults that may still be present in this proceedings issue.

Reinhold Carle, Andreas Schieber and Florian C. Stintzing

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