

# TRENDS IN FOOD SCIENCE & TECHNOLOGY

<b>Contents Digest</b>	73
<b>REVIEWS</b>	
<b>Hyperspectral imaging as an effective tool for quality analysis and control of fish and other seafoods: Current research and potential applications</b> by Jun-Hu Cheng and Da-Wen Sun	78
<b>Food protein-derived chelating peptides: Biofunctional ingredients for dietary mineral bioavailability enhancement</b> by Lidong Guo, Pádraigín A. Harnedy, Bafang Li, Hu Hou, Zhaohui Zhang, Xue Zhao and Richard J. FitzGerald	92
<b>Improving internal communication between marketing and technology functions for successful new food product development</b> by Lina Fogt Jacobsen, Klaus G. Grunert, Helle Alsted Søndergaard, Bea Steenbekkers, Matthijs Dekker and Liisa Lähteenmäki	106
<b>Guidelines for validation of qualitative real-time PCR methods</b> by S. Broeders, I. Huber, L. Grohmann, G. Berben, I. Taverniers, M. Mazzara, N. Roosens and D. Morisset	115
<b>Best practice framework for animal welfare certification schemes</b> by D.C.J. Main, S. Mullan, C. Atkinson, M. Cooper, J.H.M. Wrathall and H.J. Blokhuis	127
<b>Statistical Process Control (SPC) in the food industry – A systematic review and future research agenda</b> by Sarina Abdul Halim Lim, Jiju Antony and Saja Albliwi	137

*(contents continued)*

## **VIEWPOINT**

- Monitoring and addressing trends in dietary exposure to micronutrients through voluntarily fortified foods in the European Union** 152  
by E. Casala, C. Matthys, S. Péter, A. Baka, S. Kettler, B. McNulty, A.M. Stephen, J. Verkaik-Kloosterman, J. Wollgast, R. Berry and M. Roe

## **CONFERENCE REPORT**

- Bio-based technologies in the context of European Food Innovation Systems: Outcomes from the EFFoST Annual Meeting 2013, Bologna, Italy** 162  
by Ronan Gormley