

		Editorial
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Editorial

Geographic Distribution of Authors Contributed to Applied Food Biotechnology (2014-2023)

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Abstract

In this editorial article, nationality of the authors from establishment of Applied Food Biotechnology from 2014 to the present time has been overviewed. The editorial board, especially chief editor, wish to make a broad global audience to spread knowledge of food biotechnology via publication of outstanding articles in this journal. At the beginning of the activity of journal office, a limited number of non-Iranian authors submitted their manuscripts to this journal; however immediately after the publication of the first issue, number of the foreign authors increased further, while they showed their satisfaction with the acceleration in peer-review processes of their manuscripts. From the published articles, probiotics has been the major scope; therefore, screening of the beneficial probiotics from various natural sources and their uses in prevention of diseases have been introduced by various authors. Thus, the most interesting findings of the authors have been introduced; through which, readers are further adapted to the journal priorities and preferences in probiotics and postbiotics. It is believed that invitation of prestigious authors and carrying out rapid peer-review processes are a key success to achieve high article citations and authors' satisfactions.

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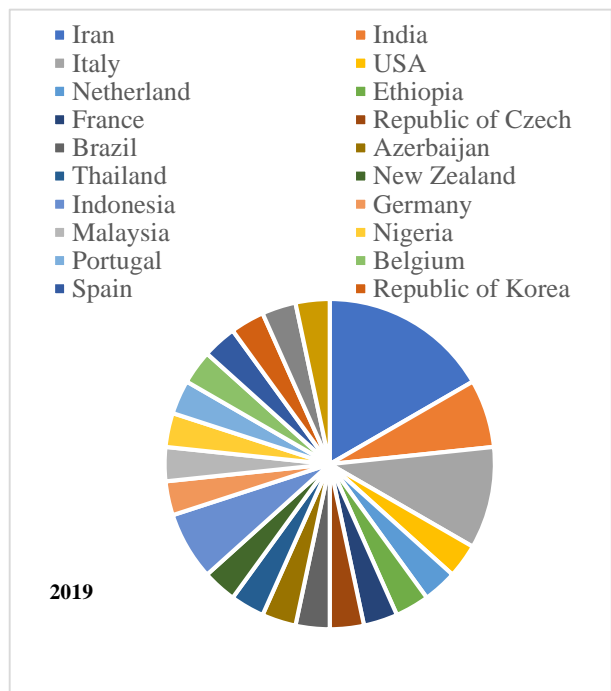
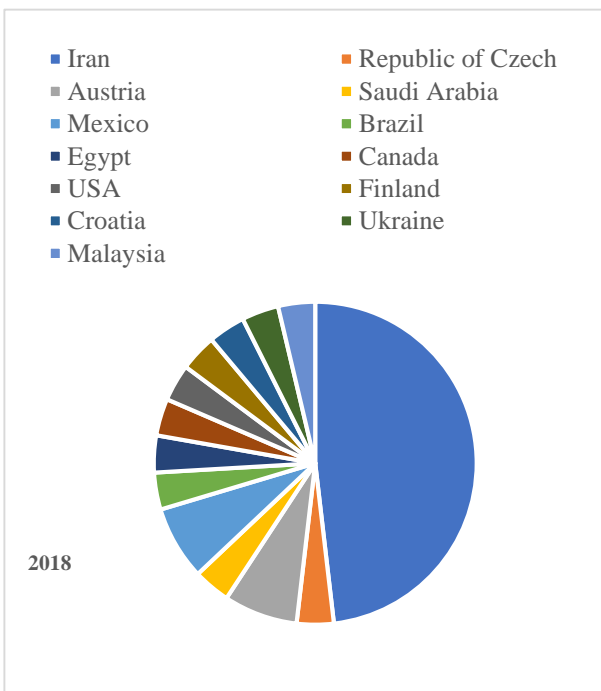
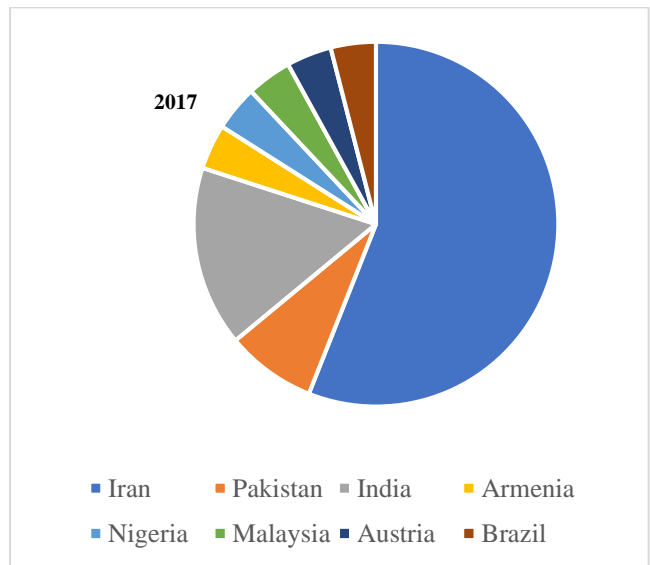
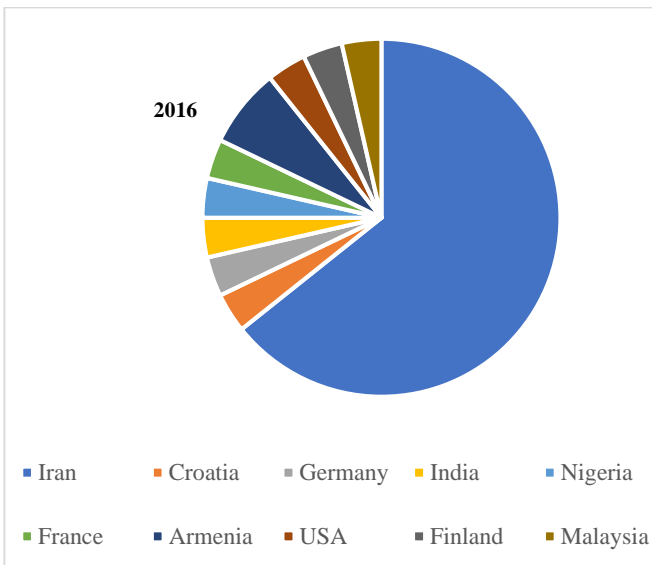
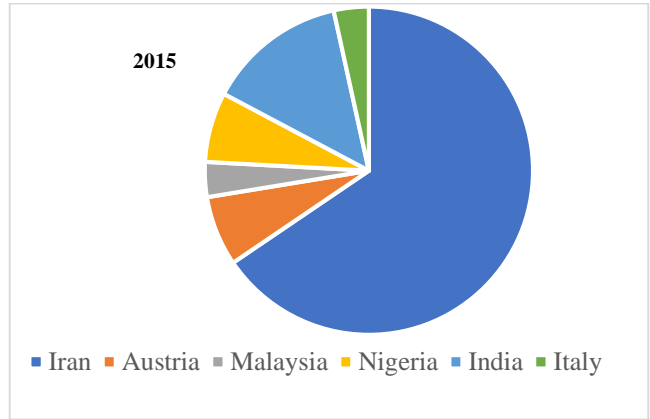
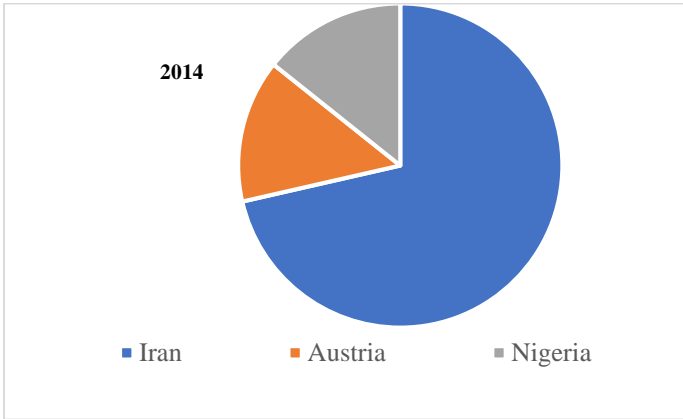
Biotechnology: Novel Potent Probiotics

In 2014, journal of Applied Food Biotechnology (Appl. Food Biotechnol.) was established by the National Nutrition and Food Technology Research Institute of Iran and published the first issue with seven articles in field of food biotechnology (1-7). This continued by quarterly publication through releasing the upcoming volumes, 2015–2023. Based on the prospective of the editorial team, authors from all countries were welcomed for submission of their studies in the journal. First, a majority of the authors belonged to Iran as well as Asian countries such as India and Indonesia. Journal was advancing fast and indexed in Scopus and Web of Science after 2–3 years. Therefore, journal was further interested by the authors and readers/authors worldwide, and new submissions from African, European and American countries other than Asian countries have been received (8–102). Regarding journal's mission in demonstration of new

achievements in food biotechnology and its associated science, outstanding studies in this field have been selected for the review process and possible publication in the journal. Therefore, brilliant scientists of food biotechnology have been invited for the regular and special issues. A special issue on polyhydroxyalkanoate (PHA) bio-polyesters was published in Appl. Food Biotechnol. By a scientist from Austria, 2019. Distribution of Appl. Food Biotechnol. Authors in every year of 2014–2023 is illustrated in Figure 1. As seen in the figure, contribution of foreign authors to publications of Appl. Food Biotechnol. Has increased in recent years.

Applied Food Biotechnology includes wide scopes for publication.





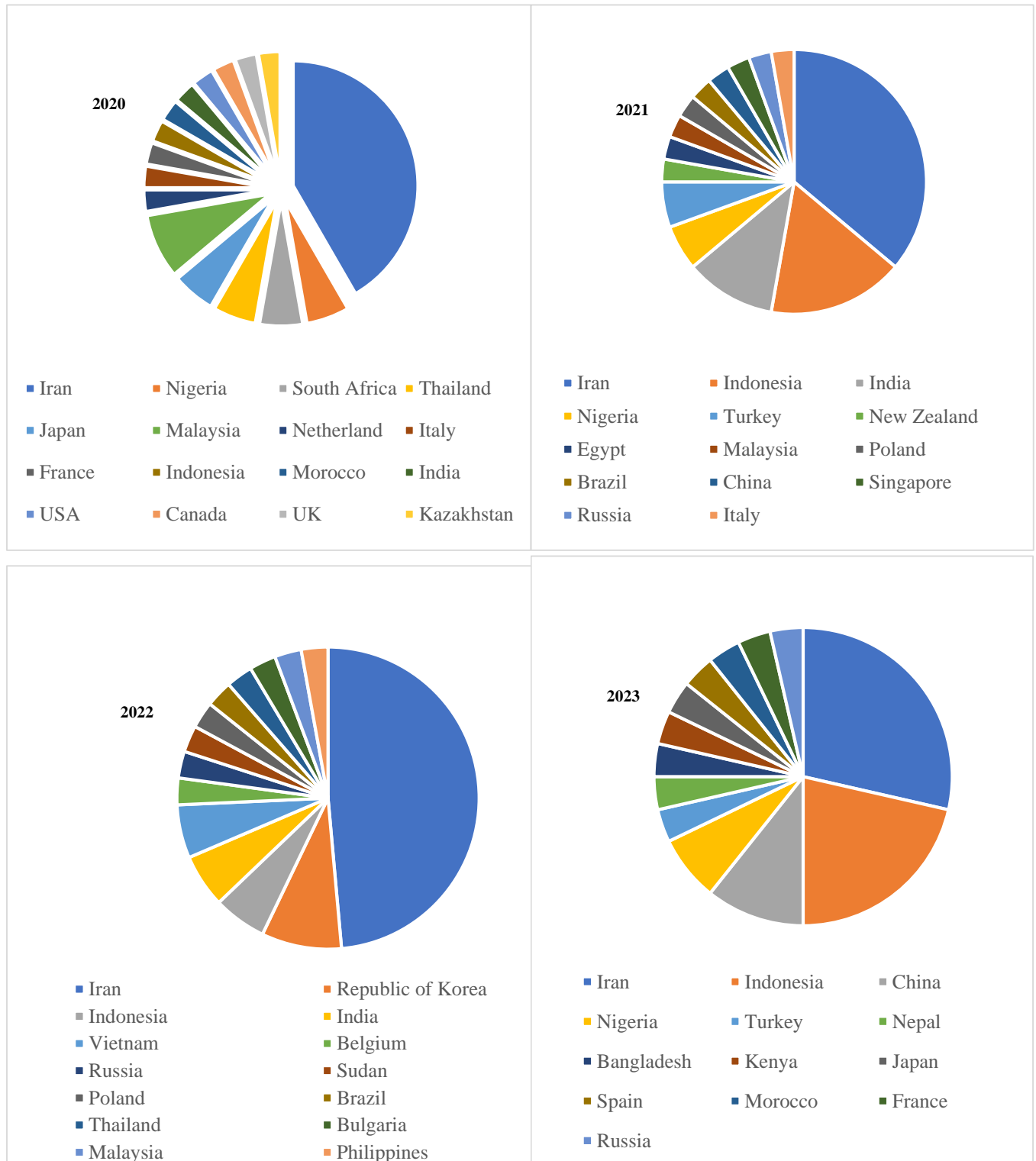


Figure: Distribution of authors contributed to *Appl. Food Biotechnol.* During 2014 -2023

However, numerous interesting articles have been received, focusing on probiotics and postbiotics. Manuscripts have partially reported novel strains of probiotics isolated from local and traditional fermented foods, including milk, fermented milk, traditional cheese and butter, jug cheese, motal cheese, yogurt, doogh, kashk, Tarkhineh, caterpillar, traditional sauce, fermented cabbage, Ishizuchi-Kurocha tea, ripe honey and Budu fish. Based on the characterization and development of in-vitro studies, several potent probiotics have been introduced in the published articles of Appl. Food Biotechnol. (98, 103-110). Therefore, the editorial board members thank all the authors from Iran and other countries.

In near future, novel analytical tools seem to facilitate new era of probiotics studies. Asian countries play further significant roles in probiotics studies. Research groups from Iran and other Asian countries have produced a majority of the articles, which have been addressed in this short editorial article. High levels of research studies are from various countries worldwide. The Chief-Editor wishes to promote the journal as a tool to facilitate access to information and spread of knowledge.

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توزیع جغرافیایی نویسندگان مجله بیوتکنولوژی غذایی کاربردی (۲۰۱۴-۲۰۲۳)

معصومه مسلمی

مرکز تحقیقات حلال، سازمان غذا و دارو، وزارت بهداشت، درمان و آموزش پزشکی، تهران، ایران.

چکیده

در این مقاله تحریریه، ملیت نویسندگان از زمان تاسیس مجله زیست فناوری غذایی کاربردی از سال ۲۰۱۴ تا به امروز مرور شده است. هیات تحریریه، به ویژه سردبیر، علاقه‌مندند از طریق انتشار مقالات وزین در این مجله، مخاطبان جهانی گسترده‌ای را برای نشر دانش زیست فناوری غذایی ایجاد کند. در ابتدای فعالیت مجله، تعداد محدودی از نویسندگان غیرایرانی دست‌نوشته‌هایی را به این مجله ارسال می‌کردند؛ با این حال بلافاصله پس از انتشار اولین شماره، تعداد نویسندگان خارجی افزایش بیشتری یافت، در عین حال که رضایت خود را از سرعت روند فرایند هم‌تراز داوری دست‌نوشته‌های خود ابراز می‌کردند. از مقالات منتشر شده، پروبیوتیک‌ها حوزه اصلی بوده است. بنابراین غربالگری پروبیوتیک‌های مفید از منابع طبیعی گوناگون و کاربرد آنها در پیشگیری از بیماری‌ها توسط نویسندگان گوناگون معرفی شده است. بنابراین، جالب‌ترین یافته‌های نویسندگان معرفی شده است؛ از طریق آن، خوانندگان بیشتر با اولویت‌ها و ترجیح مجله در پروبیوتیک‌ها و پست بیوتیک‌ها سازگار می‌شوند. باور بر این است که دعوت از نویسندگان معتبر و فرهیخته و انجام فرآیندهای دقیق و سریع بررسی مقالات، موفقیتی کلیدی برای دستیابی به استناد زیاد مقالات و رضایت نویسندگان است.

تعارض منافع: نویسندگان اعلام می‌کنند که هیچ نوع تعارض منافی مرتبط با انتشار این مقاله ندارند.

تاریخچه مقاله

دریافت ۱۴ آگوست ۲۰۲۳

داوری ۱۶ سپتامبر ۲۰۲۳

پذیرش ۱ نوامبر ۲۰۲۳

واژگان کلیدی

- مجله زیست فناوری غذایی کاربردی
- نویسندگان، توزیع جغرافیایی
- فرایند هم‌تراز داوری سریع
- زیست‌یارها
- پست‌بیوتیک

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