

## PREFACE

As the new editor of *Advances in Food and Nutrition Research*, I am undertaking this task with decidedly mixed emotions. The untimely death of the previous editor and my friend, John Kinsella, was a loss to the entire food science and nutrition community. John had done a wonderful job in his few years at the helm of *Advances in Food and Nutrition Research*. The volumes that he edited are outstanding. In fact, John was the person most responsible for changing the name and scope of the series from *Advances in Food Research* to *Advances in Food and Nutrition Research*. Those of you who knew him (and even many who did not), know that John Kinsella was the perfect editor for an *Advances* series that covered the broad scope of food and nutritional sciences. John's own research covered as much of that broad scope as any research that I have ever seen. The volumes that John edited for this series reflect the quality and foresight that were so evident in his own work. John Kinsella has left some mighty big shoes to fill with respect to all of his professional endeavors, including the editorship of *Advances in Food and Nutrition Research*. Although I am saddened to take this role in these circumstances, I will certainly do my utmost to continue the legacy of quality in these volumes that was so ably established by John Kinsella.

Volume 38 represents a transitional volume. The chapters "Glass Transitions and Water-Food Structure Interactions" by Louise Slade and Harry Levine and "Hydrolytic and Transgalactosyl activities of Commercial  $\beta$ -Galactosidase (Lactase) in Food Processing" by Lori Pivarnik, Andre Senecal, and Arthur Rand were invited by John Kinsella. I am certain that you will agree that these chapters are outstanding and valuable insightful reviews for professionals in the field. They also ably reflect Dr. Kinsella's career-long interest in the practical applications of food biochemistry. I appreciate the dedication of the authors of these two chapters in completing their writing assignments after the death of John Kinsella.

The chapter “Corn Wet Milling: Separation Chemistry and Technology” represents my first contribution as the new editor. Corn wet milling is a mature technology, but it has not been the subject of many recent reviews. I believe that it is often useful to review existing technologies in light of modern-day science. David Jackson and his graduate student, Donald Shandera, have done an excellent job with this assignment. I appreciate and acknowledge Dave Jackson’s efforts in putting together an outstanding review under a rather tight publication schedule after I assumed the editorship.

This last chapter also reflects a new opportunity for *Advances in Food and Nutrition Research*. The review on corn wet milling is a revised version of the literature review from Donald Shandera’s thesis. I suspect that there are many excellent literature reviews in the theses of graduate students which are never published. *Advances in Food and Nutrition Research* will consider for publication thesis literature reviews that are novel, insightful, and thorough in subject areas that are of substantial or potential importance to food and nutritional sciences. I look forward to receiving many good ideas for future reviews in *Advances in Food and Nutrition Research*.

I intend to maintain the broad focus on food and nutritional sciences established by John Kinsella. I welcome suggestions from readers on topics for future consideration.

STEVE L. TAYLOR