Editorial

The time when NMR was confined to physics and chemistry is long gone and with every conference on magnetic resonance methods we see NMR applications in new areas. Various parameters—chemical shifts, spin–spin coupling constants, relaxation rates etc.—have been used as valuable sources of information on the structure and dynamics of liquids and solids in a very broad sense and it is only natural that in many fields of applied research the large potential of NMR techniques is used to advantage. Our Special Issues try to focus attention on these developments and review aspects of current general interest.

One of the areas where NMR is of growing importance is research in food science and it is my pleasure to introduce a Special Issue on this topic which gives an excellent insight into the role that NMR plays in this field. The experimental methods discussed range from chemical shift measurements to imaging techniques and relaxation time studies as well as solid state NMR investigations are presented. Considerable attention is also focussed on data processing.

Looking for guest editors from this area of research, obvious candidates were Professors Maryvonne and Gérard Martin of Nantes, who developed the famous SNIF method—referred to at every wine tasting party where NMR spectroscopists are present. Both colleagues can be considered as belonging to the pioneers of the field and I am most grateful to them or their readiness to organize this excellent collection of articles. At the same time I express my gratitude to the authors who contributed and thus put this issue into existence. The production department again arranged the technical side with great efficiency and I would like to thank them for their continued dedication. It remains to wish us all an interesting and informative reading.

H. Günther
Editor-in-Chief