



# Editorial to selected papers from the International Conference IMEKOFOODS 2016

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Dear Reader,

this special section of ACTA IMEKO is dedicated to a selection of papers related to the International Conference IMEKOFOODS “Metrology Promoting Objective and Measurable Food Quality and Safety”, which took place in Benevento (Italy) on 2015, organised by the University of Sannio, ENEA (the Italian National Agency for New Technologies, Energy and Sustainable Economic Development) and the IMEKO TC 23 “Metrology in Food and Nutrition”. The general objective is to promote the discussion, the scientific debate and the encounter between the different realities that revolve around the “world of measures”, promoting the harmonization and integration and addressing the “world of research” to the emerging needs of the civil society and the productive sectors. In particular, this issue contains 2 papers representing the extended versions and advancements of selected papers presented at the 2nd IMEKOFOODS Conference.

The first paper describes the application of a catalytic fuel by researchers from the Department of Chemistry of the University of Rome “La Sapienza” (Italy) to determine the

ethanol content in several samples of commercial wines, beers and hard liquor drinks and its comparison with two other conventional biosensors, based on catalase or alcohol oxidase enzyme respectively.

The second contribution describes a cooperative study performed by different research institutes from Portugal (INSA, CERENA, Inst. Superior Técnico, Escola Superior de Hotelaria e Turismo do Estoril), focused on the determination of Acrylamide in Portuguese Bread by UPLC- MS/MS and the association of the acrylamide content with the place of production, formulation, flour quality and the varieties of processing techniques.

I would like to thank all those who contributed to this issue and made possible its realisation: the authors, the reviewers, the layout editors, and the journal managers.

Hoping you will have a fruitful and interesting reading!

Claudia Zoani