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International Journal of Molecular and Physical Gastronomy
*(*Molecular Gastronomy*)*
Editorial

Why this journal?

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Why this International Journal of Molecular and Physical Gastronomy? Its various sections invite authors to publish results that would otherwise have remained confidential or would have been difficult to publish in more traditional scientific journals. The possibilities are numerous, from scientific results in molecular gastronomy to culinary applications of this work.

In the 1980s (and even today), a lot of scientific or technological studies concerned the food ingredients and food processing for the industry, but thermal processes of plant and animal tissues ("cooking") were neglected, as well as most "culinary" preparations (which includes, but is not limited to, the thermal processing of plant or animal tissues). This is what led Nicholas Kurti and Hervé This to propose the introduction of a scientific discipline intending to explore the mechanisms of the phenomena that occur during culinary transformations (Burke *et al.*, 2021).
At the time, This proposed to call this discipline "molecular gastronomy", to draw a parallel with "molecular biology" (This, 1995; 2009), but Kurti proposed to add "and physical", because he was a physicist and perhaps also because he wanted to make a difference with a name proposed earlier for a technical activity by the late cook Elizabeth Thomas. In any case, the project was much clearer than what had been confusedly called 'gastrotechnie' (in English, it would translate as gastrotechnics) in the 1950s by the biologist Edouard de Pomiane, which was a strange mixture of technique (particularly culinary), technology and science (This, 2006).
So it was under this terminology "molecular and physical gastronomy" that the first international workshop of the discipline was organised in Erice (Sicily), in 1992. Since then, molecular and physical gastronomy has been developing, with studies that are sometimes more chemistry-based, sometimes more physics-based, or even biology-based.

Where can the results of such work be published? Of course, any manuscript about food science and technology in general can be submitted to journals such as *Food Chemistry*, *Food Processing*, the *Journal of Agriculture and Food Chemistry*, *Langmuir*, *Soft Matter,* among many others, and good quality papers do indeed find their way into such journals, but there is an associated cost to authors to have their articles published openly, with widespread dissemination.
Do they really have to pay whien editors (scientists) and reviewers (scientists) do most of

the editorial work? Do they really have to pay when the journals are in pdf format (which does not cost anything) while the paper versions are disappearing? Do they really have to pay when all that is left to the publishers is to make up the layouts and do a bit of minor editorial work? Moreover when one publishes an open access paper, there can be ethical concerns, as the journals have an interest in accepting the manuscripts, instead of organizing fully rigourous peer reviewing; the deplorable phenomenon of predatory journals sadly demonstrates that this risk is real (Cortegiani *et al*., 2022)?

On the other hand, the classic scientific journals have arguably remained very classical, and they make no room for more original thinking, more diverse kinds of articles, including hypotheses, discussions, opinions, etc., and more technical results.
For example, where is it possible to publish a study on the benefits (or otherwise) of adding liquid gradually when making risotto? Where is it possible to publish the effect of basting roast poultry on its crispiness? Where is it possible to publish the results of analysing a demi-glace produced by reducing a veal stock? Where can one publish a study of the possible influence of a cork on the tenderness of octopus cooked in boiling water?
Of course, scientists, technologists and cooks can publish such results in the classic journals mentioned above, but with difficulty, and above all, that is not where the most interested readers will find the results. Clearly, authors have no reason to twist their arms intellectually, to change the nature of their work in order to publish it, and the community of molecular and physical gastronomy needs journal(s) that correspond to it. Moreover, provided that the submitted manuscripts meet the criteria explicitly given in the Instructions to authors and are of a scientific standard that meets the standards set by expert peer review, the deplorable game of excessive rejection of manuscripts should be avoided; the reviewers should be rigorous but benevolent and constructive, and their main mission must be to help authors of work of interest and scientific validity to improve their manuscripts to the point where the texts can be published.

Figure 1.The International Journal of Molecular and Physical Gastronomy is an online scientific, technological and technical journal, Diamond Model (authors do not pays, readers do not pay) with double blind evaluation of the manuscripts.

These, then, are the reasons why this *International Journal of Molecular and Physical Gastronomy* was created. With no financial interest, based on the diamond Open Access model, with a double assessment (two reviewers), double anonymity (the authors don't know who the reviewers are, and the reviewers don't know who the authors are), and the highest ethical standards.
The *International Journal of Molecular and Physical Gastronomy* is now at a point where the editorial committee has been enlarged, where new sections have been created on the basis of decisions taken collectively by the editorial committee, and where mailing lists are in the process of being set up. An application for an ISSN has been made, and the attribution of DOIs should be done at the end of the year, after which the journal can be referenced in databases.
Everything is in order for authors to be able to publish good articles of high quality, in this journal, isn't it? Don’t be shy: send manuscripts to the journal.

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