

## Editor's comments

Nowadays, food quality and nutrition have rapidly become a case of social concern with the development of bio-products, eco food and so on. Food chemistry can play a pivotal role in the understanding of contaminants formation and/or detection using advanced analytical chemistry tools. In this frame, it is no surprise that the European Union recently launched a COST networking action on the study of acrylamide and asparagine contamination in bread and potatoes product, called ACRYRED.

This month, we highlight the work of a young Mössbauer spectroscopist, **Li Sun**, who recently was awarded the PhD degree in food chemistry after a dissertation written at Université catholique de Louvain, Belgium. The Mössbauer Effect Reference Data Journal wishes to encourage indeed early stage researchers (ESRs) and recently awarded PhD doctors to submit a summary of their thesis to the journal. These scientists form the next generation of spectroscopists which will animate our community in the future. Knowing better their work will allow not only allow them to establish networking contacts among the community but also to generate future opportunities and stimulate new research ideas and concepts.

Dr. **Li Sun**, who was educated in China and in Belgium (Louvain-la-Neuve), returned to her home country for a postdoctoral position at Ningbo Institute of Materials Technology & Engineering in Ningbo to develop new nanomaterials for applications in bio sensing and environmental sciences.

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