



# EFSA Journal development

*Advisory Forum 8 March 2016*



# EFSA JOURNAL

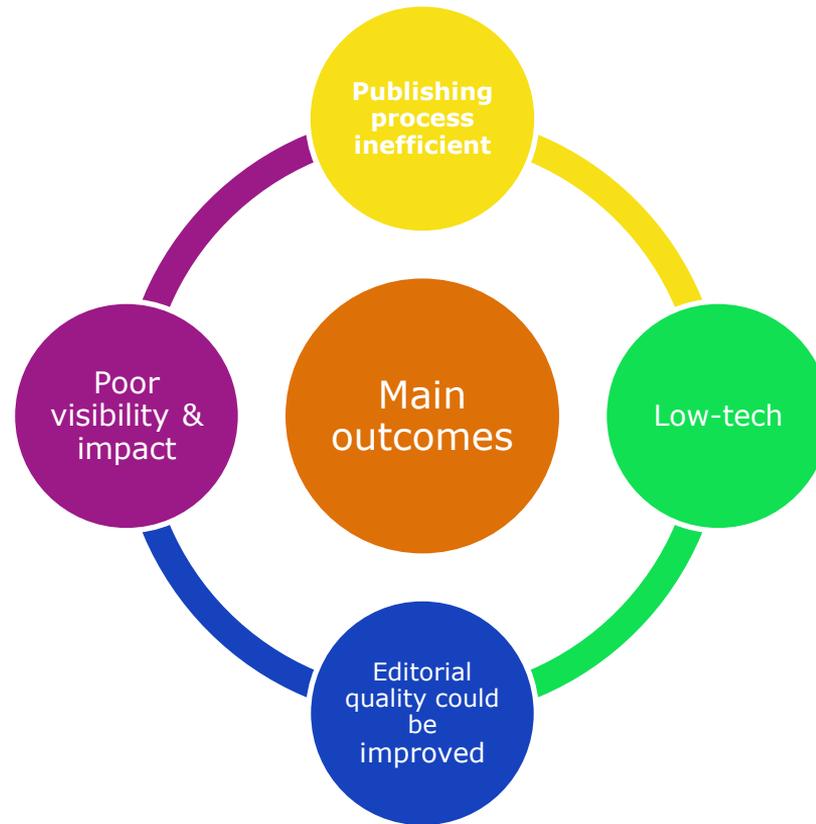
**Publishes and archives EFSA's work**

**Engages with the scientific community**

**Provides visibility and impact for EFSA's work**



# REVIEW 2014 (MARK WARE, 2014)





# RECOMMENDATIONS

## Centralise

- Establish central editorial team
- Reduce editorial burden of science units

## Explore outsourcing options

- Analyse market
- Launch call for tender

## Reengineer workflows

- Increase efficiency
- New tools
- Enable scientists to focus on the science



# THREE ELEMENTS IN CONTRACT

## 1. Production

- Editorial
- Typesetting

## 2. Journal hosting

- Wiley Online Library
- Ongoing platform development

## 3. Impact in scientific community

# SUCCESSFUL BID FROM JOHN WILEY & SONS



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International Journal of  
**Food Science +Technology**



Institute of  
Food Science +Technology  
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#### Original Article

### Effects of pH and salt concentration on functional properties of rambutan (*Nephelium lappaceum* L.) seed albumin concentrate

Huynh Thanh Hai Vuong, Ngoc Minh Chau Tran, Thi Thu Tra Tran, Nu Minh Nguyen Ton and Van Viet Man Le\*

Article first published online: 2 MAR 2016  
DOI: 10.1111/ijfs.13087

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Issue



International Journal of Food Science & Technology  
**Early View (Online Version of Record published before inclusion in an issue)**

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How to Cite | Author Information | Publication History | Funding Information

Abstract | Table of Contents | References | Keywords

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#### Keywords:

Albumin; functional properties; pH; rambutan seed; salt concentration

#### Summary

Searching new protein sources is essential due to an increase in protein demand. In this study, rambutan seed albumin concentrate (RSAC) with the protein content of 80.8% was isolated from defatted rambutan seed meal. The effects of pH and sodium chloride concentration on solubility and functional properties of RSAC were investigated. RSAC had minimum solubility at pH 4. Water absorption capacity at pH 7 and oil absorption capacity of RSAC were 0.79 and 6.13 mL g<sup>-1</sup>, respectively. Both foaming and emulsifying capacities achieved maximal levels at pH 12. In sodium chloride solution, foaming capacity and stability achieved maximal levels at the concentration of 0.6 mol L<sup>-1</sup>, while the highest emulsifying capacity and stability were noted at the concentration of 0.2 mol L<sup>-1</sup>. The least gelation concentration of RSAC was 100 g L<sup>-1</sup> and this value decreased by five times as salt concentration in the protein solution was 0.6 mol L<sup>-1</sup>. RSAC was a potential functional ingredient in food processing.

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Example of journal on Wiley Online Library



# SAFEGUARDS

EFSA retains full editorial control



Journal remains open access

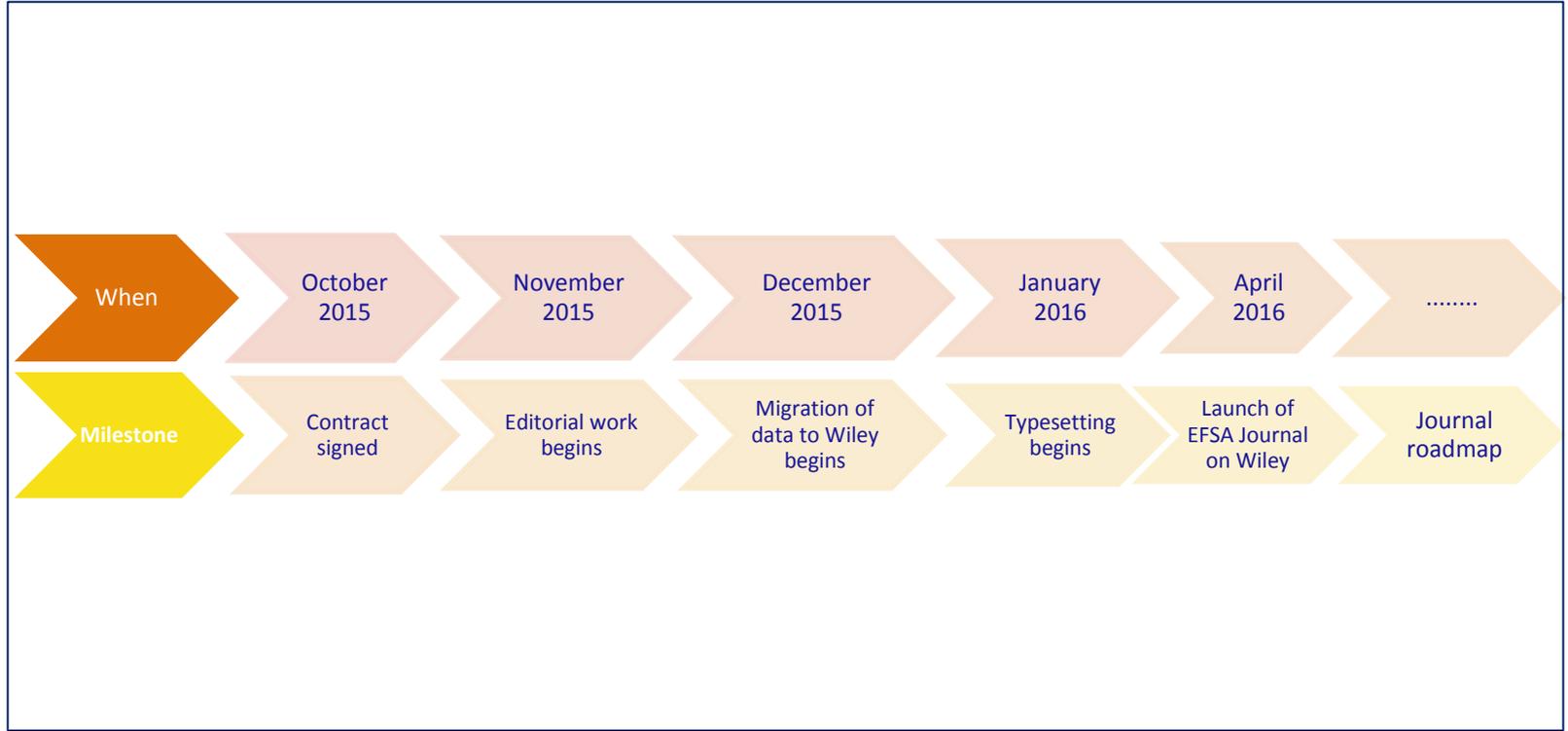


Visual identity is clearly EFSA's





# TIMELINE





# ROADMAP

## Editorial quality

- Increasing editorial input prior to adoption, cleaner adoption process
- Improved readability of content
- Better alignment with scientific publishing conventions
- More concise where possible

## Impact

- Inclusion in key databases e.g. Medline/PubMed
- Enhanced reach to the scientific community via Wiley
- Social media
- Explore impact factor

## Journal Platform

- Next generation Wiley platform in 2017
- More effective presentation of data
- Better statistics
- Continuous improvements to functionality e.g. linkage, citation.....

## Efficiency

- Ongoing refinements of EFSA workflows to improve internal efficiencies
- Better authoring tools
- Improved collaboration

