From the Editor

This issue includes the first of three focused sections of this volume, *Imaging Science in Food Quality*. I want to express my gratitude to the two Guest Editors, Dr. Jon Yngve Hardeberg and Dr. Line Harder Clemmensen. During the past year, they put in significant effort contacting authors and coordinating independent reviews that resulted in the four articles included in this focused section. The other articles in this issue include a comparative study of illumination estimation methods, a charging model for high gamma photoreceptors and an experimental characterization of transient tone deviation in electrophotography.

—George T.-C. Chiu

From the Guest Editors

Imaging systems are increasingly utilized to fully or partially automate processes related to food quality control in food productions. Visible as well as near infrared imaging technologies are emerging along with analysis techniques specialized for the various applications related to quality control of color, texture, shape, and chemical compounds in foods.

It is not only due to economic factors but also due to increased possibilities caused by new technological advances, automating production process is an alternative to, for example, outsourcing entire productions. The visual inspection systems also lead to safer ways of performing food quality control as they often are non-invasive and results are reproducible over time and geographic positioning.

Following the very successful workshop at SCIA 2011 in Ystad, Sweden, we are happy to present four excellent journal papers in this focused section. Three of the papers make use of imaging science to detect important quality related aspects of chocolate milk, vegetables, and salmon feed pellets. The fourth paper utilizes easily assessable fruits for color fidelity in imaging.

—Jon Yngve Hardeberg
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