WHAT WE PUBLISH

In the 1980's, when Interciencia had already been published uninterruptedly for more than ten years, Marcel Roche, our Founding Director, expressed his desire and intention that the journal contents would include a larger proportion of reports of current research results, in contrast to the articles, many of them reviews and invited papers, which prevailed at the time. In this manner, he envisaged the use of this medium as a way to disseminate and interchange the activities of researchers of the region and the possibility of contributing in a dynamic fashion to satisfy their need to publish their findings.

Although the criteria for the inclusion of the contents in one or another section of the journal are not rigid and the proportion varies from issue to issue, in the last decade an average proportion close to two and a half reports per article has been kept. In the present issue, however, there is a very strong predominance of the former, to the point that only one paper appears in the articles section.

The fields covered in our pages, always diverse, emphasize on this occasion food production, ranging from the study of the influence of substances that are utilized in soil structure stabilization (fulvic acids) in the root development in greenhouse grown melon plants, to a research on the manner in which present time dietary habits lead to the consumption of highly processed foods and its demonstration through the study with isotopic techniques of the relation between carbon and nitrogen contents in fingernails. One report informs, as a contribution to the improvement of citric fruit production, about the development of transgenic citrus tissue cultures that are resistant to plagues and diseases that lead to yield reduction, while in another, results obtained are presented of a study about the characterization of different genotypes of a plant of the Anacardiaceae family whose fruit is commonly used in the tropics, as an aid in the selection of those with commercial interest to be utilized by producers.

The processing of roots, tubers and fruits of tapioca, sweet potato and bananas, common staples in the majority of our countries, for the production of flours and starches, also results in byproducts whose utilization can lead to added value for the producer. The appropriate industrial use of such byproducts requires knowledge of their chemical composition and of their properties, and are duly analyzed in order to know their potential for the preparation of functional foods that can be used in human nutrition as well as for animals. Another application realm of food technology is the preparation of adequate feed for animal rearing. In this track, one of the published reports informs about the acceptance by a variety of domesticated sheep amply harnessed in the Caribbean, Mexico and South America, of feed prepared with a mixture of maize stubble and lupine, a widespread legume broadly used as feed, as well as in food for humans.

Also related to food technology, but with the purpose of reducing the contamination of the water bodies due to discharges and that of the atmosphere produced by the utilization of fossil fuels, methodologies to achieve a better yield in ethanol production from renewable natural resources are tested. In this case, it refers to the use of whey, which has a high contamination potential and is commonly discharged to watercourses by the cheese manufacturing industries.

Of ecological and zoological interest, a last report illustrates about the consequences of habitat fragmentation on the diversity of pollinator species, when it delves into the biogeographical variation detected in the morphological characters of the wings of bee populations of one and the same species that inhabit two isolated forest areas at different altitudes. The only article present in this issue refers to a classroom study about the incorporation of several techniques of the so-called lean manufacturing in the teaching of engineering, as a way to improve the processes and the level of teaching in this area.

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Editor