From the Editor

We all know that the use of pesticides in foods of plant origin is controlled through good agricultural practices. We also know that the international trade of fruits and vegetables and the lack of global regulations on the use of pesticides can result in the presence of pesticide residues in some food products.

Additionally, there has been recently a significant growth in the number of pesticides to monitor for in foods, including those in complex food matrices such as tea, avocado, and strawberries, to name only a few. Due to this increase, there is a higher demand for an accurate, efficient, and cost-effective method to test for these pesticides.

High-Resolution mass spectrometry (HRMS) allows researchers to screen and identify pesticides in a variety of foods. In this special collection, Wiley has partnered with Agilent Technologies to bring together articles that detail how mass spectrometry can be used to analyze pesticides in various foods. This important compendium features content from Agilent Technologies and Wiley publications.

In this collection, you'll read about how a quadrupole time-of-flight method can deliver a fast analysis; a pesticide screening methodology using a quadrupole time-of-flight LC/MS system; how HRMS can be used to analyze pesticide residues in food; general information on the HRMS methodology; and what results can be obtained through various forms of HRMS instrumentation.

By providing this collection detailing how high-resolution mass spectrometry can enhance food safety, we hope to arm you with the confidence and knowledge to help you deliver safe food products to your customers.

Samara Kuehne is professional editor of Food Quality & Safety. *Reach her at skuehne@wiley.com.*