

# Editorial

After 10 years, the magazine's editorial team is united to achieve indexing in SciELO this year, and to this end, it has verticalized the topics to be covered in our pages to food sciences, nutrition, food safety, safety and related topics.

This issue features studies aimed at improving nutritional quality using national inputs. Notable works include the Preparation Of Cookies With Passion Fruit (*Passiflora Edulis*) Peel Flour Enriched With An Anchovy (*Engraulis Ringens*) Protein Concentrate , Sensory Evaluation Of A Salami With Extract Of A Dye Based On Ayrampo (*Opuntia Soehrensii*) and the Perception Of The Healthiness Of Pisco Macerates In The District Of Barranco. Another relevant topic addresses teacher training of future professionals, represented by the study Continuing Education For Teachers Of Culinary Arts And Gastronomy Majors In Peru, which is complemented by an analysis on museums preserving Peruvian culinary culture, as explored in Analysis Of The Digital Strategy Of The Museum Of Gastronomy And Its Influence On Visitor Satisfaction Levels In Times Of Pandemic. Additionally, this edition includes research on the eating habits of university students, the use of ergogenic aids in elite Peruvian athletes, and the energy requirements of military personnel. And no less important is the comparative study of two protocols for the aging process of beef.

With these ten papers that we share today with the specialized scientific community, we aim to contribute to knowledge in such a way that our publication can be consolidated every day as a reference in these areas of knowledge.

I extend my thanks to the editorial team and especially the authors, whom we already invite to contribute to the next issue.

Thank you very much

THE EDITOR