

# Editorial

Agri-food science: knowledge that nourishes

The present edition of the Scientific Journal of Universidad Le Cordon Bleu brings together research that explores food from multiple perspectives, among them: the use of native supplies, the preparation of jams made from endemic Amazonian fruits, fruit preservation, nutrition in urban contexts related to knowledge and practices in healthy eating among mothers, the use of nutritional supplements in bodybuilders, and the analysis of environmental factors that influence the gastronomic experience. In addition, a critical analysis of the origin of the term cebiche, an emblematic dish of Peruvian gastronomy, is presented. These works reflect the dynamism of the sciences oriented toward food, and their capacity to generate applied and transformative knowledge.

As part of the editorial team's commitment to continuous improvement, since the previous issue the XML JATS format has begun to be implemented in each article, strengthening interoperability, digital preservation, and the international visibility of the contents. This initiative is framed within adherence to the principles of open science, which promotes open access, transparency, and academic collaboration.

Currently, the journal is in the process of evaluation for its inclusion in SciELO, which represents a significant step toward the consolidation of quality editorial standards.

We thank the authors, reviewers, and collaborators who make this outcome possible, and an invitation is extended to new researchers to share their contributions with the scientific community through publications on topics related to the journal's editorial lines.

Reading science is also a way of building it. May this edition inspire new questions, practices, and alliances in the agri-food field.

THE EDITOR