

Preface

Special issue and collection of manuscripts in tribute to Prof. Michael Granvogl

In the spring of 2022, the field of nutraceuticals and functional foods lost a pioneering scientist in a tragic accident. Michael Granvogl was a passionate food chemist who inspired many of us. After graduating from the Technical University of Munich (TUM), Germany, with a degree in food chemistry in 1998, he pursued and obtained his Ph.D. (2007) and, subsequently habilitation (2016), both conferred by TUM, where his research broadly encompassed examining the generation of thermally-induced aroma compounds and food-borne toxicants. In 2019, Michael Granvogl was appointed Full Professor at the Institute of Food Chemistry, University of Hohenheim, Germany, where he managed a young and dynamic team of enthu-

siastic scientists in their pursuits of food chemistry research until the time of his passing. Many scientists throughout the world have been inspired by his contributions to aroma compound identification and food toxicology. In commemoration of his scientific achievements, it is our great honor and privilege to dedicate this issue and some subsequent collection of manuscripts to recognize his legacy. I appreciate Professors Xiaoting Zhai (Anhui Agricultural University), Jonathan Beauchamp (Fraunhofer Institute of Process Engineering and Packaging IVV) and Yu Wang (University of Florida) who served as guest editors for this special issue dedicated to and in honor of the late Professor Michael Granvogl.

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