**Editorial Preface Special issue CoCoTea 2017 - The world in a cup**

The fourth edition of the International Congress of Cocoa, Coffee and Tea (CoCoTea 2017) was held in Turin, Italy, from 25 to 28 June 2017, following the success of the previous three editions held in Novara, Napoli (Italy) and Aveiro (Portugal). The symposium was scientifically organized jointly from the Universities of Turin (UniTO-DSTF) and Piemonte Orientale (UniPO-DSF), with the support of the EuCheMS Food Chemistry Division and managed from Elsevier and the University of Turin.

Cocoa ("food of the gods"), Coffee and Tea are ancient foods, that at the beginning have been considered eccentric because of their exotic origins, and took years to become popular in all social classes. Today they are "social" foods, mainly consumed for hedonic purposes, associating their stimulating actions to pleasure and taste. These crops share areas of production, way of consumption and are an important source of income for the producing countries. These three comfort foods not only stimulate the senses but also successfully contribute to the human well-being. However, their cultivation and processing are crucial to obtain products with the characteristics (and the chemical composition) that makes them so attractive. Furthermore, by-products resulting from processing are still very rich in biologically active metabolites that can be recovered and exploited in designing and producing functional foods. Climate changes, however, heavily influence their production and quality thus requiring continuous studies to update our knowledge on the entire supply chain, from primary production to the finished product. This engagement includes several aspects of genetics, agronomy, chemistry, sensory and safety to obtain standardized / standardizable quality and / or special products.

The purposes of the CoCoTea are to offer a multi-disciplinary arena to scientists in the field where to discuss different aspects of the world of Coffee, Cocoa and Tea, share innovative achievements while attracting simultaneously young researchers and highly qualified professional figures. Food chemists, food technologists, nutritionists, medical doctors and operators/technicians from industry attended the symposium and, thanks to their mutual skills, implemented new knowledge and innovative ideas to provide new openings on the development of these three foods and related products and to create a new added values.

More than 200 participants from 30 countries have contributed to the event, including Italy, Belgium, France, Germany, Greece, Spain, Switzerland, Brazil, Mexico, India, Tanzania, China and the United States of America. The symposium consisted of 36 oral communications, including 9 plenary conferences held by academics, world-renowned health and industrial professionals, 3 invited conferences, 25 oral communications and 207 poster communications on a wide range of research topics mainly focused on

* cocoa, coffee and tea, health and safety
* new approaches and technologies
* chemical composition and "holistic" quality

The scientific committee awarded six scholarships to young researchers presenting innovative research results on cocoa, coffee and tea.

*Food Research International* special issue dedicated to CoCoTea 2017 includes 24 original research papers covering the different aspects of the science of cocoa, coffee, and tea and is a clear example of how interdisciplinary is the research in these fields. This Special Issue embraces topics going from food chemistry (composition, quality and safety) to chemical changes during primary and technological processing, advanced analytical approaches, but also several themes devoted to recovery of bioactives from by-products and waste and their use to design new functionalized food ingredients.

Waiting for the next Europe edition of CoCoTea that will be held in Bremen (Germany) in June 2019 a special thanks is to be given to all CoCoTea 20157 participants and authors, Scientific and Organizing Committees, Elsevier and Sponsors and finally to the Editor-in-Chief of Food Research International Prof. Anderson Sant’Ana.

Erica Liberto, Chiara Cordero, Carlo Bicchi

Guest Editors of Food Research International

for the Special Edition of CoCoTea 2017

*Department of drug Science and technology,*

*University of Torino, 10125- Torino, Italy*

*E-mail address: erica.liberto@unito.it*