

INSTRUCTIONS FOR AUTHORS

1 AIMS AND SCOPE

Journal of Food and Nutrition Research (JFNR) publishes papers focusing on fundamental and applied research in chemistry, physics, microbiology, nutrition aspects, bioactivity, quality, safety, and technology of foods.

JFNR appears 4 times per year.

2 GENERAL TERMS OF PUBLICATION

The corresponding author states that all co-authors have seen the manuscript and agree with its publication. The responsibility for the factual accuracy of a paper is entirely with the author.

All scientific contributions will be peer-reviewed on the criteria of originality and quality. After acceptance, the author may be asked to carry out a minor or major revision. JFNR publishes articles in English. Manuscripts should be grammatically and linguistically correct, and authors less familiar with English usage are advised to seek the help of English-speaking colleagues. British spelling is preferred.

3 TYPES OF CONTRIBUTIONS

Four categories of scientific contributions are accepted for publication:

- A. Original articles** – original full-length papers which have not been published yet, except in a preliminary form, and should not exceed 7500 words (including tables and illustrations).
- B. Review articles** – focusing on special topics of interest and summarising latest scientific information, up to 12000 words (including tables and illustrations). Before submitting a manuscript, authors should consult Editor-in-Chief on the given topic. Contributions of authors with experimental experience and publications on the given topic in relevant scientific journals are highly preferred.
- C. Short communications** – these may be of a preliminary nature but sufficient for immediate publication, up to 2500 words (including tables and illustrations).
- D. Book reviews.**

4 MANUSCRIPT PREPARATION

4.1 Title page

The first page of the manuscript should contain the following items:

1. **Title of the paper.** No abbreviations should be used in the title.

2. **Full names** (including first name(s)) of the authors with the name and complete postal address of the organisation. If several organisations are involved, the affiliations of all authors should be clearly stated.
3. **Correspondence address** (name and full postal address) of the author to whom all correspondence is to be sent. E-mail address has to be included to speed up communication.
4. **Running title** (abbreviated title that will be repeated in the header of the journal page) should be given when the title exceeds 70 characters.
5. **Keywords** – up to 7 words.

4.2 Summary

Summary should contain all information about the objectives of the study, outline of theory and experimental procedure, results obtained, their significance, and main conclusions. Innovativeness and originality of the work should be explicitly specified. Summary should be self-explanatory, concisely written and intelligible as much as possible, without references to the text. It should not exceed 200 words. Abbreviations should be explained when first used.

4.3 Sections

Manuscripts should be divided into the following sections: Introduction, Materials and Methods, Results and Discussion, Conclusions (optional), References. Sections should not be numbered.

Subdivisions may be indicated by subheadings.

Introduction should contain a description of the problem under investigation and a brief survey of the existing literature on the subject in order to explain why the current study is of scientific interest. This section should be organised from general to specific information. The last sentences of the introduction should include a statement of objectives and a statement of hypotheses.

Materials and Methods should provide information sufficient to enable reproduction of the experimental work. For materials and equipment, the manufacturer's name and location including city and country should be provided. Food samples should be specified in terms of the qualitative and quantitative parameters, use of trade names should be avoided.

Results and Discussion should present experimental data as concisely as possible in appropriate form of tables or figures. Tables and figures should not repeat the same data. Discussion should explain the meaning of the results or reasons for differences from results obtained by other authors. The authors should interpret their results in the light of other published results, emphasizing their contribution to the topic of the paper. Innovativeness and originality of the work should be explicitly specified.

Conclusions is an optional section that summarizes results in a concise form.

Acknowledgements and information regarding the funding sources will appear at the end of the text, before the References section.

References should provide the list of all published works referred to in the text of the manuscript.

5 TECHNICAL INSTRUCTIONS

Editorial address:

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5.1 Manuscript submission

Manuscripts should be submitted to the e-mail address: jfnr-editor@vup.sk

Manuscript should be accompanied with names of two recommended reviewers including their postal and e-mail addresses. Reviewers from the authors' department or unit should not be proposed.

Where there are more than 6 authors, JFNR may ask authors for a paragraph detailing involvement of all and to consider removing some co-authors and adding them to the acknowledgements section.

Please note that the file management for production purposes requires the following:

- The main text, tables and figures (in this order) should be provided in one file, preferably in DOC format (MS Word).
- Figures should be submitted also as separate files: charts preferably in editable WMF or XLS format, photographs and chromatograms preferably in TIF, JPG, or GIF format. Charts in MS Excel format (XLS) should be submitted with their underlying table data.

When preparing the manuscript:

- Lines throughout the manuscript, including the figures and tables, should be numbered continuously (use "Line numbers" function in "Page setup – Layout" menu).

5.2 Tables

All tables should be referred to in the text and numbered consecutively with Arabic numerals in the order of their appearance.

Tables with suitable captions at the top and numbered should be collected at the end of the text on separate sheets (one page per table). Column headings should be as brief as possible; units should be indicated in square brackets. Footnotes to tables should be marked a, b, c etc. and typed on the same page as the table.

To produce tables, use the table functions of your word processor rather than spreadsheets.

5.3 Figures

All figures (photographs, graphs or diagrams) should be referred to in the text, and numbered consecutively with Arabic numerals in the order of their appearance.

Please do not submit coloured figures or files thereof; colour figures cannot be reproduced.

Size of figures should either match the column width (7.6 cm) or their width must not exceed 16 cm. The maximum height is 23.6 cm. The size of the smallest type should be at least 2 mm in the printed issue.

Vector graphics. Fonts used in the vector graphics should be included. Please do not draw hairlines. The minimum line width is 0.2 mm (i.e., 0.5 points) relative to the final size.

Scan resolution. Scanned line drawings should be digitized with a minimum resolution of 800 dpi relative to the final figure size. Low resolution (300 dpi) scans may be used for the first submission of the paper where high resolution scans give very large file sizes.

For digital halftones, resolution of 300 dpi is usually sufficient.

Sample figure:

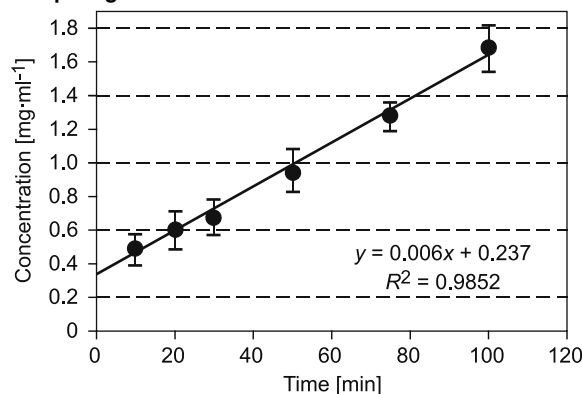


Fig. 1. Dependence of concentration on time.

Width: 76 mm, font: Arial, size 8 points, lines width: minimum 0.5 points, colour: black, file format: WMF.

5.4 Structural formulae

Structural formulae should be drawn in the manuscript at the correct position. They may be numbered in the order of their appearance with Arabic numerals in parentheses.

5.5 Equations

Mathematical and chemical equations are to be written in the manuscript at the correct place, and should be marked by Arabic numerals in parentheses in the right margin in the order of their appearance. In the text, equations are to be mentioned by label; e.g., "(Eq. 1)" or "defined as in Eq. (1)".

To write equations, use the equation editor of your word processor.

5.6 Abbreviations

Use of abbreviations should be minimized. Abbreviations should be introduced for repeatedly used

terms only. Abbreviations used only in a table or a figure may be explained in the legend. No abbreviations should be used in title and keywords. Abbreviations should be explained upon their first use in the body of the article. If abbreviations are used in the Summary, they should be explained in the Summary.

5.7 Nomenclature, symbols, units and other conventions to be used

The rules of the International Union of Pure and Applied Chemistry (IUPAC), the International Union of Pure and Applied Physics (IUPAP), the International Organisation of Standardisation (ISO), and the International Union of Biochemistry and Molecular Biology (IUBMB) should be applied whenever applicable.

Nomenclature

IUPAC rules should be used for designating chemical compounds. The following symbols should be in italic: stereochemical information, locants, symmetry and space groups, prefixes in formulae and compound names, e.g. *trans*, *cis*, *R*, *alpha*, *beta*, *threo*, *erythro*, etc.; examples: *tert*-butyl, *N*-methylbenzamide, but e.g. D-glucose (D and L are in small capitals).

Trade names to identify compounds, e.g. drugs or pesticides, are not allowed. Names and manufacturer should be indicated for proprietary substances and materials and instruments. Abbreviations and uncommon symbols should be explained when first mentioned. Enzymes should be designated according to the Enzyme Classification, e.g. “D-*threo*-aldose 1-dehydrogenase, E.C. 1.1.1.122”.

Quantities and units

SI units should be used throughout except where non-SI units are more common, e.g. litre (l) for volume, degree Celsius (°C) for temperature.

Use of non-SI units is acceptable, if they are officially approved, e.g. by expert committees.

Substance concentration should be given in moles per litre (mol·l⁻¹) instead of symbols M or N.

Colony forming units (CFU) for viable bacterial counts and multiples of g (9.81 m·s⁻²) for centrifugal force should be used.

Division of units should be shown with middle dot (as a sign of multiplication) and exponent (e.g. 64.7 mg·kg⁻¹).

Percentual values should be written with 1 decimal place only.

Information should not be mixed with unit symbols or names (e.g. the water content was 15 ml·kg⁻¹ instead of 1.5 ml/100 g or 15 ml H₂O/kg or 15 ml of water/kg).

If used in tables or labels of axes of a graph, units should be in square brackets (e.g. λ [nm]).

The symbols of physical quantities, but not their units, must be in italic; examples: *T* = 34 °C, *c* = 0.25 mol·l⁻¹.

Analytical methods

If an analytical method or measurement results thereof are reported, the associated measurement uncertainty, calibration (including the range for which

it is valid), precision, reproducibility, repeatability, trueness, selectivity, sensitivity, and principal limitations should be given; where applicable, information on method validation and traceability of its results to generally accepted measurement standards, such as Certified Reference Materials (CRM), should be included.

5.8 References

References should be numbered sequentially in the order in which they appear in the text. The numbers should be set in square brackets. References are to be collected in numerical order at the end of the manuscript.

References should be complete and should follow the ISO 690 (2010) standard. All authors are always to be listed. Titles of journals should not be abbreviated. The volume number should be in italic.

Allusions to “unpublished observations”, “oral or personal communication”, papers “to be published” or “submitted for publication” should not be used. Articles in proceedings and master theses should not be referred to unless generally accessible.

Responsibility for the accuracy of bibliographic references rests entirely with the author.

Articles in journals:

Authors: Title of article. Title of journal, volume, year of publication, pp. first page–last page. DOI number.

1. Barriuso, B. – Astiasarán, I. – Ansorena, D.: A review of analytical methods measuring lipid oxidation status in foods: a challenging task. *European Food Research and Technology*, 236, 2013, pp. 1–15. DOI 10.1007/s00217-012-1866-9.
2. European Parliament and Council Directive No 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners. *Official Journal of the European Communities*, L 61, 1995, pp. 1–40.

Articles in electronic journals:

Authors: Title of article. Title of electronic journal [type of medium], Volume (number of issue), date of publication [date of citation]. ISSN or DOI number. <Availability>

3. Irani, N. G. – Grotewold, E.: Light-induced morphological alteration in anthocyanin-accumulating vacuoles of maize cells. *BMC Plant Biology* [online], 5(7), 20. 4. 2005 [cit. 20. 1. 2007]. DOI: 10.1186/1471-2229-5-7. <<http://www.biomedcentral.com/1471-2229/5/7>>
4. Scientific opinion on the safety of heme iron (blood peptonates) for the proposed uses as a source of iron added for nutritional purposes to foods for the general population, including food supplements. In: *EFSA Journal* [online], 8(4), 27. 4. 2010 [cit. 8. 3. 2013]. DOI: 10.2903/j.efsa.2010.1585.

Books:

Authors: Title of monograph. Edition. Place of publication : Publisher, year of publication. ISBN number.

5. Horwitz, W. – Latimer, G. (Ed.): *Official methods of analysis of AOAC International*. 18th edition. Gaithersburg : AOAC International, 2005. ISBN 0-935584-77-3.
6. *Toxicological evaluation of certain food additives and contaminants : 37th Meeting of the Joint FAO/WHO Expert Committee on Food Additives : Food Additive Series, No. 28*. Geneva : World Health Organization, 1991. ISBN 9241660287.

Electronic books:

Authors: Title of monograph [Type of medium]. Edition. Place of publication : Publisher, date of publication [Date of revision, date of citation]. ISBN or DOI number. <Availability>

7. Etiévant, P. – Voilley, A.: Flavour in food [online]. Cambridge : Woodhead Publishing, 2006 [cit. 9. 4. 2013]. ISBN 978-1-60119-132-8. <http://www.knovel.com/web/portal/browse/display?_EXT_KNOVEL_DISPLAY_bookid=1477&VerticalID=0>
8. Schuck, P. – Dolivet, A. – Jeantet, R.: Analytical methods for food and dairy powders [online]. Chichester : John Wiley & Sons, 2012 [cit. 10. 7. 2013]. ISBN 9781118307397. DOI: 10.1002/9781118307397.

Chapters in books:

Authors: Title of chapter. In: Editors: Title of book. Edition. Place of publication : Publisher, year of publication, pp. first page–last page. ISBN number.

9. Hareland, G. A. – Manthey, F. A.: Oats. In: Cabalero, B. – Trugo, L. C. – Finglas, P. M. (Ed.): Encyclopedia of food science and nutrition. Vol. 7. 2nd edition. Amsterdam : Academic Press, 2003, pp. 4213–4220. ISBN 978-0-12-227055-0.
10. AOAC No. 44.4.18 Official Method 978.17. Corn and cane sugar products in honey, carbon isotope ratio mass spectrometric method, alternative II – continuous-flow method, First Action 1993. In: Horwitz, W. – Latimer, G. (Ed.): Official methods of analysis of AOAC International. 18th edition. Gaithersburg : AOAC International, 2005, p. 33. ISBN 0-935584-77-3.

Chapter in electronic books:

Authors: Title of chapter. In: Editors: Title of book [Type of medium]. Edition. Place of publication : Publisher, date of publication, pp. first page–last page [Date of revision, date of citation]. DOI or ISBN number. <Availability>

11. Gladden, L. F. – Lutecki, M. – McGregor, J.: Nuclear magnetic resonance spectroscopy. In: Che, M. – Védérine, J. C. (Ed.): Characterization of solid materials and heterogeneous catalysts: from structure to surface reactivity. Volume 1&2 [online]. Weinheim : Wiley-VCH, 2012, pp. 289–342 [cit. 31. 3. 2013]. DOI: 10.1002/9783527645329
12. AACC Method 44-15.02. Moisture – air-oven methods. In: Approved methods of analysis, 11th ed. St. Paul : AACC International, 2000 [cit. 1. 7. 2013]. ISBN 978-1-891127-68-2. <<http://dx.doi.org/10.1094/AACCIntMethod-44-15.02>>

Standards:

Designation and number of standard. Title of standard. Place of publication : Publisher, year of publication.

13. ISO 6658:1985. Sensory analysis – Methodology – General guidance. Geneva: International Organization for Standardization, 1985.
14. CODEX STAN 96-1981 (Rev. 1 – 1991). Codex standard for cooked cured ham. Rome : FAO/WHO Codex Alimentarius Commission, 1991.

Patents:

Applicant. Title of patent. Inventors: Names of inventors. International Patent Classification. Country and type of patent document, number. Publication date.

15. Praill Price Richardson Ltd (GB). Chromogenic substrates, media and methods for the detection of *Salmonella* spp. Inventors: Cooke, V. M. – Richardson, A. C. IPC C12Q1/10.

UK Patent Application GB2334100A. 11. 8. 1999.

16. Výskumný ústav potravinársky. Spôsob izolácie horčín a inulínu z koreňa čakanky. Inventors: Baxa, S. – Šilhár, S. Int. Cl. B01D11/00. Slovak Republic patent SK282828. 3. 12. 2002.

6 REVIEW PROCESS

Submitted manuscripts will be evaluated by the Editorial Board and, if meeting topics-related and formal requirements, they will be sent to referees. On the basis of the review, the Editorial Board will make decisions on whether a manuscript will be accepted for publication, sent back to the corresponding author for revision, or rejected.

In respect of manuscripts sent back to the corresponding author for revision, all points of the review should be answered, i.e. the manuscript should be amended according to reviewers' requirements, or reasons for leaving it unchanged should be explained in an accompanying letter. All changes in the manuscript must be highlighted by colour.

Revised manuscripts will be checked by the original reviewers and by the Editorial Board, and a final decision will be made on acceptance or rejection.

7 PROOFS AND REPRINTS

Page proofs in PDF format will be sent by e-mail to the corresponding author for typesetting/editing check. No changes to the content are allowed at this stage.

After publication, the corresponding author will receive a PDF-file of the article free of charge.

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