

INSTRUCTIONS TO AUTHORS

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For clearness the paper should be divided into the following sections: **Title**, **Summary**, **Key words**, **Introduction**, **Materials and Methods**, **Results and Discussion (Results, Discussion)**, **Conclusions**, **Acknowledgements**, and **References**.

Title

Title should be informative but concise and explain the nature of the work. All the key words (nouns, verbs, adjectives and adverbs) must be written with first capital letter.

Summary

The summary (not longer than one typewritten page with 1.5 spacing) should explain the aim of the paper and include the most relevant results and conclusions. No abbreviations, equations or references should appear in the summary. Directly below the summary, authors should provide the key words.

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It is particularly important that the introductory part be as brief as possible and clear in description of the aims of investigation. Previous relevant work regarding the topic of the manuscript should be included with references.

Materials and Methods

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Results and Discussion

Results and Discussion can be written as two separate or, preferably, one combined section. Discussion should not be merely the repetition of the obtained results. Combining the results with discussion can simplify the presentation. Each table and illustration must have all necessary information to be understood independently of the text. The same data should not be reproduced in both diagrams and tables.

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Figure legends should be placed at the bottom of each figure, while table headings should appear above the tables. The values on the x- and y-axes must be clearly and precisely defined, decimal numbers must be written with decimal points, not commas. Footnotes to tables should be indicated by superscript letters or symbols. Experimental error and statistical significance should be stated clearly.

SI (Système International) units should be used. Only symbols (not their subscripts, superscripts or description in brackets) of physical quantities should be written *in italic*. All physical quantities given in table columns or rows and corresponding table headings with units, or graphical plots and corresponding table headings with units, or graphic plots and corresponding axis labels should conform to the algebraic rules, *i.e.*

physical quantity/unit=numerical value.

Numerical values and their units must be written with one space between (*e.g.* 1 cm, 2 L, 3 g/L, 10 %, 20 °C).

For the mixtures of A (solute) and B (solvent) the content should be expressed with one of the physical quantities given in the table below (the content itself is not a physical quantity).

The symbols w/w, v/v and w/v are also not recommended. These older symbols do not use SI symbol for mass (*m*) and volume (*V*). Besides, these older symbols are usually used for ratios but sometimes they are used as fractions and this can be ambiguous. Therefore, for unambiguous presentation either ratio or fraction should be stated.

Ratio or fraction can be used either per unit or per 100 (percentage), per 10³ (permillage), per 10⁶ (ppm), or 10⁹ (ppb), *etc.* units of denominator. Therefore, the symbol % = 10⁻², ‰ = 10⁻³, ppm = 10⁻⁶, ppb = 10⁻⁹, *etc.*

The principle to use as few as possible characters is recommended. In accordance with this the authors are encouraged to use units with SI prefixes instead of the basic SI unit (*e.g.* instead of 1.2 · 10⁻⁶ A, 1.2 μA should be used). For volume, the unit litre (1 L) or its decimal units are recommended as a special name for 1 dm³ volume unit (1 L = 1 dm³, one character substitutes three characters). Following the same principle, although not recommended by IUPAC, the unit 1 M (or its decimal units) for amount concentration can be used (1 M = 1 mol/L).

Name	Symbol	Definition	SI unit
RATIOS			
Mass ratio	ζ	$\zeta(A,B) = \frac{m(A)}{m(B)}$	1
Volume ratio	ϕ	$\phi(A,B) = \frac{V(A)}{V(B)}$	1
Amount (of substance) ratio	r	$r(A,B) = \frac{n(A)}{n(B)}$	1
Number ratio	R	$R(A,B) = \frac{N(A)}{N(B)}$	1
Molality	b	$b(A,B) = \frac{n(A)}{m(B)}$	$\frac{\text{mol}}{\text{kg}}$
Mass per volume ratio	m/V	$\frac{m(A)}{V(B)}$	$\frac{\text{kg}}{\text{m}^3}$
FRACTIONS			
Mass fraction	w	$w(A) = \frac{m(A)}{m(A)+m(B)}$	1
Volume fraction	φ	$\varphi(A) = \frac{V(A)}{V(A)+V(B)}$	1
Amount fraction	x	$x(A) = \frac{n(A)}{n(A)+n(B)}$	1
Number fraction	X	$X(A) = \frac{N(A)}{N(A)+N(B)}$	1
CONCENTRATIONS			
Mass concentration	γ	$\gamma(A) = \frac{m(A)}{V(A)+V(B)}$	$\frac{\text{kg}}{\text{m}^3}$
Volume concentration	σ	$\sigma(A) = \frac{V(A)}{V(A)+V(B)}$	1
Amount concentration	c	$c(A) = \frac{n(A)}{V(A)+V(B)}$	$\frac{\text{mol}}{\text{m}^3}$
Number concentration	C	$C(A) = \frac{N(A)}{V(A)+V(B)}$	$\frac{1}{\text{m}^3}$

Nomenclature of inorganic compounds should conform to the rules of the International Union of Pure and Applied Chemistry (IUPAC): *Nomenclature of Inorganic Chem-*

istry, N.G. Connelly, T. Damhus, R.M. Hartshorn, A.T. Hutton (Eds.), RSC Publishing, Cambridge, UK (2005).

Nomenclature of organic compounds should conform to the rules of IUPAC: *A Guide to IUPAC Nomenclature of Organic Compounds*, R. Panico, W.H. Powell, J.C. Richer (Eds.), Blackwell Science, Oxford, UK (1993).

Nomenclature for physical chemistry should be as recommended in IUPAC: *Quantities, Units and Symbols in Physical Chemistry*, E.R. Cohen, T. Cvitaš, J.G. Frey, B. Holmström, K. Kuchitsu, R. Marquardt, I. Mills, F. Pavese, M. Quack, J. Stohner, H.L. Strauss, M. Takami, A.J. Thor (Eds.), RSC Publishing, Cambridge, UK (2007).

For enzymes use the recommendations of NC-IUBMB as described in: *Enzyme Nomenclature*, Academic Press, San Diego, CA, USA (1992).

For the biochemical nomenclature including abbreviations, recommendations of the NC-IUBMB should be followed according to: *Biochemical Nomenclature and Related Documents*, C. Liébecq (Ed.), Portland Press, London, UK (1992).

Apart from the recommended nomenclature, the usual common terms are acceptable as is the use of the usual abbreviations within the text, particularly in cases of compounds of very long names.

Conclusion

It must not be merely the repetition of the content of the preceding sections. It cannot be omitted or merged with the previous section. Conclusion should concisely and clearly explain the significance of the results obtained in the presented work.

Acknowledgements

Acknowledgements to colleagues, institutions or companies for donations or any other assistance are recommended to be put at the end of the manuscript, before references, rather than in the text.

References

Authors bear the responsibility for the accuracy of the references; therefore, each reference should be thoroughly checked. References should be selective rather than extensive (with the exception of review articles). Preferably references should include recent international publications and must all be written in English. For citing references in other languages see example below. If the original literature cited has not been available, the authors should quote the source used. Unpublished data should be mentioned only in the text, and not appear in the reference list. The references should be numerated in the order they are cited in the text, the ordinal number should be in italic, the same as in the text. Abbreviations for periodicals should be in accordance with the latest edition of the *Thomson ISI List of Journal Title Abbreviations* (Thomson Scientific, USA). Full stop should be used after each abbreviation. If the journal title is not abbreviated, a comma should be used before the volume number. Volume numbers are in italic too. All references should be cited as in the examples below:

Journals:

1. S. Pedisić, V. Dragović-Uzelac, B. Levaj, D. Škevin, Effect of maturity and geographical region on anthocyanin content of sour cherries (*Prunus cerasus* var. *marasca*), *Food Technol. Biotechnol.* 48 (2010) 86-93.

2. F. Guarner, J.R. Malagelada, Gut flora in health and disease, *Lancet*, 361 (2003) 512-519.
3. K. Ben Amor, E.E. Vaughan, W.M. de Vos, Advanced molecular tools for the identification of lactic acid bacteria, *J. Nutr. (Suppl.)*, 137 (2007) 741-747.
4. S.E. Hamby, J.D. Hirst, Prediction of glycosylation sites using random forests, *BMC Bioinformatics*, 9 (2008) Article No. 500.

citing an article in the original language other than English:

5. L. Gan, S.H. Zhang, Effect of *Lycium barbarum* polysaccharides on antitumor activity and immune function, *Acta Nutr. Sin.* 25 (2003) 200-202 (in Chinese).

citing an article with more than 6 authors:

6. M.A. Mazutti, G. Zabot, G. Boni, A. Skovronski, D. de Oliveira, M. Di Luccio *et al.*, Optimization of inulinase production by solid-state fermentation in a packed bed bioreactor, *J. Chem. Tech. Biotechnol.* 85 (2010) 109-114.

citing an article in press:

7. P. Varela, M. Fiszman, Hydrocolloids in fried foods: A review, *Food Hydrocolloids* (in press).

Books:

8. N.V. Torres, E.O. Voit: *Pathway Analysis and Optimization in Metabolic Engineering*, Cambridge University Press, Cambridge, UK (2002).
9. *Food Analysis*, S.S. Nielsen (Ed.), Springer Science+Business Media, New York, NY, USA (2010).

citing a chapter in a book:

10. C. Laroche, P. Fontanille, C. Larroche: Purification of α -Pinene Oxide Lyase from *Pseudomonas rhodesiae* CIP 107491. In: *Current Topics on Bioprocess in Food Industry*, C. Larroche, A. Pandey, C.G. Dussap (Eds.), Asiatech Publisher, New Delhi, India (2006) pp. 98-108.

citing a chapter in a book from a book series:

11. P.A. Kilmartin: Microoxidation in Wine Production. In: *Advances in Food and Nutrition Research*, Vol. 61, S.L. Taylor (Ed.), Academic Press, Burlington, MA, USA (2010) pp. 149-186.

PhD Thesis:

12. M.L.M. Fernandes, Production of lipases by solid-state fermentation and their use in biocatalysis, *PhD Thesis*, Federal University of Paraná, Brazil (2007) (in Portuguese).

Patents:

13. R. Otto, Method for the production of lactic acid or a salt thereof by simultaneous saccharification and fermentation of starch. *US patent 0261285* (2008).

Symposiums, Congresses:

14. A. Leboš Pavunc, B. Kos, J. Beganović, K. Gjuračić, J. Šušković, Selection of probiotic strains from Croatian traditional fresh cheese, *Book of Abstracts of the 5th Central European Congress on Food*, Bratislava, Slovakia (2010) p. 176.

Official Methods:

15. Enumeration of *Staphylococcus aureus* in Selected Dairy Foods, AOAC Official Method 2003.08, AOAC International, Gaithersburg, MD, USA (2003).

16. Act on Animal Welfare No. 135, Official Gazette of the Republic of Croatia (2006).

Software:

17. STATISTICA (Data Analysis Software System), v. 10, StatSoft, Inc, Tulsa, OK, USA (2010) (www.statsoft.com).

Websites:

18. GenBank[®], NCBI, Bethesda, MD, USA (<http://www.ncbi.nlm.nih.gov/>).
19. Resources to Reserves – Oil and Gas Technologies for the Energy Markets of the Future, International Energy Agency (IEA), Paris, France (2005) (<http://www.iea.org>).

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