

Type of the Paper (original scientific papers, preliminary communications, professional papers, scientific notes and reviews)

TITLE OF THE PAPER

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ABSTRACT:

Abstract (not longer than 250 words) should explain the aim of the paper and include the most relevant results and conclusions

Keywords: Key words should list the main topic of the paper and should not contain more than 6 words or phrases, which should be separated by commas.

INTRODUCTION

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

Experimental part should be written clearly and in sufficient detail to allow the work to be repeated. Detailed description is required only for new techniques and procedures, while the known methods must be cited in the references. For chemicals and apparatus used full data should be given including the name, company/manufacturer and country of origin. Statistical analysis should also be included. All unnecessary details should be omitted from the experimental part. Spectra, chromatograms and similar will not be published if their only purpose is to additionally characterize particular compounds.

RESULTS AND DISCUSSION

Results and Discussion can be written as two separate or one combined section. Discussion should not be merely the repetition of the obtained results. Combining the results with discussion can simplify the presentation.

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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. Whenever, possible formulae and equations are to be written in one line.

All figures (graphs, photographs, diagrams, etc.) and tables should be cited in the text and numbered consecutively throughout. Preferred program for writing figures and tables is Excel. The placement of figures and tables should be indicated. The size of letters and other symbols on diagrams and figures should be such as to allow reduction to column width without loss in legibility. Several figures should be grouped in a plate on one page. Unmounted figures are preferred. Figures and other illustrations should be of good quality, well-contrasted and black and white.

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 have decimal points, not commas. Footnotes to tables should be indicated by superscript letters or symbols. Experimental error and statistical significance should be stated clearly.

Figures must be numbered using Arabic numbers - italic, centered. Figure caption and source under the figure.

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CONCLUSIONS

It should indicate the significant contribution of the manuscript with its applications.

ACKNOWLEDGEMENTS

Acknowledgements to colleagues or 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.

CONFLICT OF INTEREST

State any potential conflicts of interest here or "The authors declare no conflict of interest".

REFERENCES

The list of references should be arranged alphabetically by authors' names and should be as full as possible, listing all authors, the full title of articles and journals, publisher and year.

References should be given in the following form:

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- Scollan, N., Hocquette, J., Nuernberg, K., Dannenberger, D., Richardson, I. & Moloney, A. (2006). Innovations in beef production systems that enhance the nutritional and health value of beef lipids and their relationship with meat quality. *Meat Science*, 74(1), 17–33.
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References to a conference:

- Savell, J. W., & Shackelford, S. D. (1992). The significance of tenderness to the meat industry. In *Proceedings of the 45th Reciprocal Meat Conference* (pp. 43–46). Chicago, IL.

Joseph, P., Suman, S. P., Li, S., Beach, C. M., & Claus, J. R. (2008). Mass spectrometric characterization and thermostability of turkey myoglobin. In Proceedings of 61st annual reciprocal meat conference, Gainesville, FL. Abstract no. 87.

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Meilgaard M., Civille G.V., & Carr T.B. (1999). Sensory Evaluation Techniques. (3rd ed.). CRC Press, Printed in USA.

Strunk, W., Jr., & White, E. B. (1979). The elements of style. (3rd ed.). New York: Macmillan, (Chapter 4).

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References to a chapter in an edited book:

Gudmundsson, M., & Hafsteinsson, H. (2002). New non-thermal techniques for processing seafood. In H. A. Bremner (Ed.), Safety and quality issues in fish processing (pp. 308–329). Cambridge, England: CRC Press, Woodhead Publishing Ltd.

Olson, J. C. (1977). Price as an informational cue: Effects on product evaluations. In A. G. Woodside, J. N. Sheth, & P. D. Bennett (Eds.), Consumer and industrial buying behavior (pp. 267–286). New York: Elsevier.

Monroe, K. B., & Krishnan, R. (1985). The effect of price on subjective product evaluations. In J. Jacoby & J. C. Olson (Eds.), Perceived quality: How consumers view stores and merchandise (pp. 209–232). Toronto: Lexington.

References to a internet:

World Health Organisation. (1990). Diet, nutrition and the prevention of chronic disease. Technical Report Series No. 797. Geneva: WHO. Available at <http://www.who.int/dietphysicalactivity/publications/trs916/en/gsfao_global.pdf>. Accessed 10.06.10

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Soares, N. F. F. (1998). Bitterness reduction in citrus juice through nariginase immobilized into polymer film. New York: Cornell University. 130 p. (PhD Dissertation).

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