

# **Revision Checklist for Authors**

Self-evaluation of the manuscript by Authors before sumbision.

The following checklist is designed to help you revise your manuscript according to **Potravinarstvo®: Scientific** Journal for Food Industry style and format before you submit your manuscript to our editorial system. For additional details, please follow the Instructions to Authors on the Potravinarstvo web site: http://www.potravinarstvo.com/en/instructions-for-authors/

Please make changes to your manuscript as needed. Your revised manuscript will be copyedited after it is accepted for publication.

# Article template

Article was written directly to the template provided in the journal website: <u>http://www.potravinarstvo.com/dokumenty/article\_template\_en.docx</u>

# Title Page

Article name is included (avoid abbreviations)

All authors and corresponding authors name and surname are included

# Abstract

Abstract is a minimum of 300 words and maximum of 500 words

Abbreviations are used sparingly and consistently in the abstract

Abstract ends with 1 or 2 sentences that highlight important conclusions

🗌 Keywords (maximum of 5 words or phrases) appear after the abstract in singular form

 $\hfill\square$  P-values and statements of significance are not included in the abstract

# Text

□ Introduction of the article contains a	clear scientific hypothesis.
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- Main heads (Abstract, Introduction, Materials and Methodology, Results, Discussion, Conclusions, Acknowledgements, References) are aligned to the left, Times New Roman 11, boldface, and all caps
- Secondary heads are aligned to the left, bold, italic, mixed case
- Tertiary heads begin a paragraph; are bold, italic, and mixed case; and end with a period
- Text is justified, Times New Roman 10
- Name of microorganisms is italic (e.g. Escherichia coli)
- Each author-defined abbreviation is defined at first use (the abbreviation follows the term, boldface and in parentheses) and then used consistently thereafter (e.g. Slovak University of Agriculture (SAU))
- Do not use capitalized whole words (e.g., MILK, LOW) as abbreviations or single-letter abbreviations that could be confused with chemical elements (e.g., P, C, S)
- Manufacturer or supplier name and location (city and state or country) are given for all chemicals, feeds, software, and equipment
- Units of measure are spelled out unless accompanied by a value or used parenthetically
- Units of measure are separated from the number with space (e.g. 0.25 km)
- Unit abbreviations follow SI standards (http://physics.nist.gov/cuu/Units/index.html)
- □ Multiple unit abbreviations after number are separated with period without space (mL.min<sup>-1</sup>.kg<sup>-1</sup>)

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# **Mathematics and Numbers**

- Comma separator is used for numbers greater than 999 (e.g., 1,500)
- Zeros precede decimals for numbers less than 1 (e.g 0.91 m)
- $\Box$  Spaces are not used between signs and number (e.g. ±25 °C, -15 °C, <10)
- Ordinal numbers less than 10th are spelled out
- Cardinal numbers should be expressed in numerals rather than words
- □ All equation terms are defined
- $\Box$  Signs of operation in equation are separated from numbers with space (e.g. a + b = c)
- □ Variable are shown in italics
- □ Vectors and matrices only are indicated with boldface type

# References

- □ References are formatted according to the provided instruction: http://www.potravinarstvo.com/dokumenty/instructions.pdf
- Journal titles are abbreviated per ISO conventions on the NLM web site ftp://nlmpubs.nlm.nih.gov/online/journals/ljiweb.pdf)

#### Example:

Article

Zajác, P., Tomáška, M., Murárová, A., Čapla, J., Čurlej, J. 2012. Quality and safety of raw cow's milk in Slovakia in 2011. *Potravinarstvo*, vol. 6, no. 2, p. 64-73. <u>http://dx.doi.org/10.5219/189</u> **Book** 

Pitt, J. I., Hocking, A. D. 1997. *Fungi and food spoilage*. 3<sup>rd</sup> ed. NEW YORK, USA : Springer Science+Business media, LLC. 536 p. ISBN-13: 978-0387922065.

Dublisher name and location are given for all books, proceedings, and all other non-journal references

References are listed alphabetically by last names of all authors

- ☐ All references are cited in the body of the paper
- Only published material is included in this section; submitted (but not yet accepted) papers should be cited in text as "unpublished data"
- DOI (digital object identifier) with URL link to source content (article or book published online with assigned DOI) are listed in the bibliography.

#### Tables

- Tables are created using the table function in Microsoft Word, with rows and columns
- Table titles are in the same format for all tables within a manuscript and are above the table (e.g. Table 1 Name of the table)
- Author-defined abbreviations used in a table are defined

Manufacturer	's name an	d location	are given	for any	proprietary	product	appearing in	the ta	ahle
manufacturer	5 nume un	a tocation	uic given	ior uny	proprietary	product	uppeuring in		abic

- Tables are numbered in the order in which they are first referenced in the text
- Footnotes used in a table (except for statistical comparisons) are numbered



#### Figures

- Figure titles are in the same format for all figures within a manuscript and are below the figure (e.g. **Figure 1** Name of the figure)
- Original figures are of acceptable quality (at least 300 dpi or in vector format)
- Figures being reprinted from previously published material are accompanied by permission of the copyright holder
- Figure data, symbols, font, and labels are a minimum of 8 points in Times New Roman, Arial, Calibri or Helvetica font; label font and size are consistent within a manuscript
- Abbreviations used in the figure are defined in the caption
- Units of measure, when needed, follow the axis description, separated by a comma or in parentheses; e.g., CP intake, kg/d or CP intake (kg/d).

#### Conclusion

Conclusion contains a clear answer to the scientific hypothesis.

#### Acknowledgments

Number and name of the grant, according to which was the work supported is provided

#### **Contact address**

Full name, surename and title of all authors and their affiliation - complete address of their workplace, including telephone, fax and email address is provided

#### **Editing Services**

Before submission, or re-submission in the case of a revised manuscript, authors who believe their manuscripts would benefit from professional editing are encouraged to use a language-editing service, such as one of those listed below\*:

American Journal Experts: http://www.journalexperts.com/

Asia Science Editing: http://www.asiascienceediting.com/

Biomeditor: http://www.biomeditor.com/

BioScience Writers: http://www.biosciencewriters.com/

Boston BioEdit: http://www.bostonbioedit.com/

English Manager Science Editing: http://www.sciencemanager.com/

ESE - English Science Editing: http://www.englishscience.com/

International Science Editing: http://www.internationalscienceediting.com/

SquirrelScribe.com: http://www.squirrelscribe.com/

Write Science Right: http://www.writescienceright.com/

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