



GUIDELINES FOR AUTHORS

The full papers should be prepared using the word processor (preferably MS Word) and sent electronically, as an attachment to foodtech@fins.uns.ac.rs

The received full papers will be reviewed by the Scientific Committee and published in the Congress Proceedings as full papers (on a CD).

Submitted full papers must be written in English and conform with instructions to authors explained below.

Preparation: The length of a full paper should be about 4 to 6 printed pages, including figures and tables. The paper should be provided as a single Microsoft Word file in Arial font, 11 pts, with single spacing. The page size must fit A4 format with all margins adjusted at 2.5 cm. S.I. system of units must be used throughout the paper. Sections of the paper should be arranged in the following order: Title, Abstract, Keywords, Introduction, Material and Methods, Results and Discussion, Conclusions, Acknowledgements (if any) and References.

Title should be typed in Arial font, 12 pts, centered, single spaced, bold and in uppercase letters. Full name (name and surname) of authors should be given under the title. Affiliations of authors should be given below the names of all authors (normal letters). Clearly indicate (with asterix) who is responsible for the correspondence and ensure that an e-mail address is provided below the affiliations.

Abstract of the paper (100-250 words, Arial font, 10 pts) should be given under the title and authors. Abstracts should contain the aim of investigated work, methods, results and conclusion. Directly below the summary, authors should provide the keywords.

Keywords should be typed in Arial 10, *italic*, should not contain more than 6 words or phrases, separated by commas.

Introduction should state previous relevant work regarding the topic of the paper, as well as the problem investigated and the aim of work. Latin words, phrases and abbreviations, including generic and specific names, should be written in *italic*.

Material and Methods. Experimental part should be written clearly and in sufficient detail to allow the work to be reproduced.

Results and Discussion. Results should be presented concisely, with tables or figures for clarity. Import tables and figures into the text, at the place of appearing, numbered with Arabic numerals followed by the title (see Paper template). Photos must have resolution of at least 300 dpi. Figure captions should be placed at the bottom of each figure, while the title of tables should appear above them. Experimental variability and statistical significance should be clearly stated.

Conclusion. This section should present the main conclusions of the study. Also, conclusions should indicate the significance of contribution and application possibilities of the obtained results.

Acknowledgements should be kept to a minimum and given at the end of the manuscript, before references (if applicable).

References.

Every reference cited in the text should be present in the reference list (and vice versa). Any references cited in the abstract must be given in full. Unpublished results and personal communications are not recommended in the reference list, but may be mentioned in the text. If these references are included in the reference list they should follow the standard reference style and should include a substitution of the publication date with either 'Unpublished results' or 'Personal communication'. Citation of a reference as 'in press' implies that the item has been accepted



for publication. References in the text should be indicated using surname of the author and year of publication in brackets (). For references with 3 or more authors, indicate only the name of the first author following with “*et al.*”.

List: references should be arranged first alphabetically and then further sorted chronologically if necessary. More than one reference from the same author(s) in the same year must be identified by the letters 'a', 'b', 'c', etc., placed after the year of publication.

References should be cited as in examples below (font Arial, 9 pts):

Reference to a journal publication:

Amagliani, L., O'Regan, J., Kelly, A. L., & O'Mahony, J. A. (2017). The composition, extraction, functionality and applications of rice proteins: A review. *Trends in Food Science & Technology*, 64, 1-12.

Reference to a book:

O'Brien, R. D. (2009). *Fats and oils: Formulating and processing for applications*. Boca Raton: CRC Press Taylor & Francis Group, (Chapter 1).

Reference to a chapter in an edited book:

Oomah, B. D., Patras, A., Rawson, A., Singh, N., & Compos-Vega, R. (2011). Chemistry of pulses. In B. K. Tiwari, A. Gowen, & B. McKenna (Eds.), *Pulse foods: Processing, quality and nutraceutical applications* (pp. 9-55). London: Elsevier Inc.

Reference to a website:

The diet of the Dutch. (2016). <http://www.rivm.nl/dsresource?objectid=a6ab322d-4414-48d3-8ee7-fd82bb244a12&type=pdf&disposition=inline/> Accessed 1 February 2017.

Reference to a conference paper or poster presentation:

Đuragić, O., Čolović, R., Kokić, B., Lević, J., Vukmirović, Đ., Sredanović, S., & Ivanov, D. (2012, October). Determination of the effects and type of liquid additives on mixture homogeneity in various mixers. Proceedings of 15th International Feed Technology Symposium “FEED-TO-FOOD”/COST FEED FOR HEALTH joint Workshop, Novi Sad, Serbia, 346-351.

Reference to official methods:

American Oil Chemists' Society (AOCS) (1987). Official and Tentative Methods. Ba 11-65, Nitrogen Solubility Index (NSI). Champaign, Illinois.

Reference to software:

STATISTICA (Data Analysis Software System) (2006). v.7.1., Stat-Soft, Inc., USA (www.statsoft.com).