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Articles published in the journal are peer reviewed and freely available online. Journal covers areas including: food hygiene, food safety and quality, food microbiology, food laws and regulations, ingredients and ingredient functionality, nutraceuticals, product formulation, sensory science and sensory statistical analysis, process control and its contribution to food processing operations, food chemistry, food toxicology, food engineering, food technology and biotechnology, nourishment, public health, primary production of food, food adulteration, food economics and marketing, environmental effect on food and food machinery.

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Potr. S. J. F. Sci.

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THE STRUCTURE AND FORM OF MANUSCRIPT

Manuscript must be in English. Manuscript must contain the following parts:

Chapters
ABSTRACT
INTRODUCTION
Scientific hypothesis
MATERIAL AND METHODOLOGY
Statistical analysis
RESULTS
DISCUSSION*
CONCLUSION
REFERENCES
Acknowledgments:
Corresponding address:

*Chapters RESULTS and DISCUSSION can be aggregated.

A: Title page

1. Manuscript title
2. The names of authors (first name = given name, last name = family name)

B: Abstract

1. Text of abstract - must state the clear target of research, a brief description of the experiment, the most important methods used, summary results and conclusions. Abstract should be clear, specific and factual. It must be in the range 150 - 300 words.

2. Keywords - in English – 5 keywords in singular form separated by semicolon

C: Introduction – Introduction should contain literature review, a brief, clear and focused on the solved topic. In a separate paragraph indicate clearly formulated objective of the work. Literary sources must be actual, with respect to standard ISO 690. Use only citations by name and date. Introduction have to contain the clear scientific hypothesis of the problem.

Example:

Lorem ipsum dolor sit amet elit, sed do eiusmod tempor **one author** (Author1, 2016).

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F: Discussion – must include critical analysis of possible uncertainties in the methods or results, and compare the results with the current state of knowledge. It is also necessary to point on the importance of the findings and their context with available knowledge's. Do not extensively repeat the introduction or Results sections.

G: Conclusion – briefly summarize the benefits of work for science, respectively for practice. In this section it is necessary to include clear answer to the scientific hypothesis, which have been tested. Conclusions must be short, clear and understandable.

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Example:

Paper in a journal (paper or electronic format)

Antonov, P., Tomulin, M., Mrabin, A. 2012. Quality and safety lorem ipdum aliquip ex ea commodo 2011. *Potravinarstvo*, vol. 68, no. 2, p. 64-73. <https://doi.org/10.5219/189>

Icker, M., Berger, S. 2012. Unexpected multiplet patterns induced by the Haupt-effect. *Journal of Magnetic Resonance*, vol. 219, p. 1-3. <https://doi.org/10.1016/j.jmr.2012.03.021>

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

Chapter in a book

West, D. I., Bullerman, L. B. 1992. Physical and chemical separation of mycotoxins from agricultural products. In Smith, J. E. et al. *Mycotoxins and animal feeding stuffs*. Boca Raton, FL : CRC Press, p. 52-57. ISBN-13 978-0849349041.

Book

Bitt, J. I., Hocklend, A. R. 1995. *Fungi and food spoilage*. 3rd ed. NEW YORK, USA : Springer publishing media, 636 p. ISBN-13 978-0387922542065.

Chapter in book

West, D. I., Bullerman, L. B. 1992. Physical and chemical separation of mycotoxins from agricultural products. In Smith, J. E. et al. *Mycotoxins and animal feeding stuffs*. Boca Raton, FL : CRC Press, p. 52-57. ISBN-13 978-0849349041.

WEB document

EFSA, 2009. Register of Questions. Available at: <http://registerofquestions.efsa.europa.eu>

Guikema, J. W. 2004. *Scanning hall probe microscopy of magnetic vortices in very underdoped yttrium-barium-cooper-oxide* : dissertation theses. Serra Mall, Stanford, USA : Stanford University. 177 p.

FDA, 2019. U.S. Food and Drug Administration. Guidance for industry: reducing microbial food safety hazards for sprouted seeds. Docket no. 99D-4488. Available at: <http://vm.cfsan.gov/~dms/sproud1.html>

Patent

IPOSR, 2001. Industrial Property Office of the Slovak Republic. *Manufacture of cheese*. Patent owner: Watford, P., Green, M. Int.Cl.F16C32/74. Slovak Republic. Patent no. 278398, 2001-03-05.

Standard

ISO 9001, 2008. *Quality management systems – Requirements*. International Standard Organisation.

Map

SCI, 2003. Prague : city map 1:10000 : with surroundings area 1:50000. 2003. 3rd ed. Bratislava: Slovak Cartographic Institute. ISBN 89-8042-244-6.

Legislation

EC, 2004. *Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs*. OJ L 139, 30.4.2004, p. 1-54.

NCSR, 1995. *The law no. 152. Col. of Slovak Republic. The Food Law. National Council of The Slovak Republic*.

Article in proceeding from conference

Lazorčáková, E., Zentková, I. 2011. Globalization and the Slovak wine market. In *Proceeding of Economics of Agriculture and Environmental Sciences in the Context of Globalization and Regional Challenges*. Kyjiv, Ukraine : National Academy of Sciences of Ukraine, p. 294-301. ISBN 978-966-97188-3-9.

Zemánek, P. 2001. The machines for "green works" in vineyards and their economical evaluation. In *9th International Conference : proceedings. Vol. 2. Fruit Growing and viticulture*. Prague, Czech Republic : Publisher Mendel University of Agriculture and Forestry, p. 262-268. ISBN 80-7157-524-0.

Dissertation theses

Guikema, J. W. 2004. *Scanning hall probe microscopy of magnetic vortices in very underdoped yttrium-barium-cooper-oxide* : dissertation theses. Serra Mall, Stanford, USA : Stanford University. 177 p.

Article from proceeding in CD-ROM

Zemánek, P. 2001. The machines for "green works" in vineyards and their economical evaluation. In *9th International Conference : proceedings. Vol. 2. Fruit Growing and viticulture [CD]*. Lednice : Mendel University of Agriculture and Forestry, p. 262-268. ISBN 80-7157-524-0.

Message from the discussion forum

Morlon, C. 2003. Council conclusions on the information and communication strategy for the EU. In *EBLIDA - list* [online]. Hague : EBLIDA, 2003-01-05; 15:05 [cit. 2003-01-10] 6 screens. Available at: <http://zope-dev.kaapeli.fi/ebilda/ebilda-list>

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COMMON ABBREVIATION

Frequently used acceptable abbreviations are given below. Note that a period is used with some but not all abbreviations. Abbreviations of non-SI units (e.g., atm) must be followed by the corresponding converted quantity and SI unit in parentheses: 1 atm = 101.29 kPa.

afternoon	p.m.	kilocalorie	kcal	parts per billion	ppb
atomic mass unit	amu	kilogram	kg	parts per million	mg/kg
atmosphere	atm	Klett units	KU	parts per million	ppm
base pair	bp	kiloelectron volts	keV	pascal	Pa
calorie (gram)	cal	kilopascal	kPa	percent	%
Celsius degree	°C	liter	L	pico (prefix)	p
centimeter	cm	logarithm (natural)	ln	picogram	pg
centimeter, square	cm ²	logarithm (base 10)	log ₁₀	plaque-forming unit	pfu
circa	ca.	lux	lx	probability	P
central processing unit	CPU	mega (prefix)	M	rennet activity unit	RU
colony-forming unit	cfu	meter	m	revolutions per minute	rpm
counts per minute	cpm	micro (prefix)	μ	second(s)	s
counts per second	cps	microcurie	μCi	siemens	S
crossed with, times	x	micro-einstein	μE	species	spp.
cubic	cu	microequivalent,	μeq	subcutaneous	s.c.
cubic centimeter	cm ³	microfarads	μF	subspecies	ssp.
cubic millimeter	mm ³	microgram	μg	unit	U
curie	Ci	microliter	μL	volt	V
cycles per second (hertz)	Hz	micrometer,	μm	volume	vol
day(s)	d	micromole,	μmol	volume/volume vol/vol (use	
dalton	Da	milli (prefix)	m	parenthetically)	
deci (prefix)	d	milliliter	mL	watt	W
deciliter	dL	millimeters of mercury mm	Hg	week(s)	wk
equivalents	Eq	millimolar (concentration)	mM	weight/volume wt/vol (use	
Fahrenheit degree	°F	millimole (mass)	mmol	parenthetically)	
foot-candle	use lx	minute(s)	min	year(s)	yr
gram	g	milisecond	ms	Amino Acids	
gravity	g	molar (concentration)	M	alanine	Ala
hectare	ha	molar (mass)	mol	arginine	Arg
hour(s)	h	mole (number, mass)	mol	asparagine	Asn
inside diameter	i.d.	month(s)	mo	aspartic acid	Asp
international unit	IU	morning	a.m.	citrulline	Cit
intramuscularly	i.m.	nano (prefix)	n	cysteine	Cys
intraperitoneally	i.p.	newton	N	glutamic acid	Glu
intravenously	i.v.	normal (concentration)	N	glutamine	Gln
joule	J	nanogram	ng	glycine	Gly
kilo (prefix)	k	osmolality use	mmol/kg	histidine	His
kilobase	kb	outside diameter	o.d.	isoleucine	Ile
kilobyte	KB	parts per billion	μg/kg	leucine	Leu

lysine
methionine
ornithine
phenylalanine
proline

Lys
Met
Orn
Phe
Pro

serine
threonine
tryptophan
tyrosine
valine

Ser
Thr
Trp
Tyr
Val

NUMERICAL VALUES

N ^{Space} **PU** _{nit}
Prefix
Numerical Value

SI numbers have three parts: the numerical value, the prefix (multiplier), and the unit symbol (abbreviation). Each of these parts is strictly defined. The number 25.3 kg is an SI number. Numbers are *always* formatted in plain text (no italics), there is *always* a space after the numerical value (never a hyphen or other character), there is never a period after the units (except at the end of a sentence). Common prefixes are k (kilo-, multiply by one thousand), M (mega-, multiply by one million), and m (milli-, multiply by one-one

STATISTICS

Most symbols for statistics are placed in italics (exceptions are very rare). Nonstandard symbols are used for some common statistics (check the *APA Manual*, Table 3.9, for a complete list of accepted symbols):

M = mean (\bar{x}), SD = standard deviation (σ), Mdn = median, SS = sum of squares ($\sum X^2$).

Correct	Not correct
($M = 3.85$, $SD = 0.21$)	($M = 3.85$, $SD = 0.21$)
(Table 5)	(Table 5)
-25 °C	- 25 °C
+25 °C	+ 25 °C
±25 °C	± 25 °C
0.25 km Numerical values less than one are preceded by a zero. Put a leading zero before decimal fractions less than one.	0,25 km 0.25km
0.91 m	0.91m 0,91 m
0.91 m x 0.91 m	0.91 . 0.91m
10 ±2 µL	10±2 µL 10 ± 2 µL
10 – 20 µL.L ⁻¹	10–20 µL.L ⁻¹ 10-20 µL.L ⁻¹
10th 10 th	10 th 10 th
14%	14 %
1600 km	1.600 km, 1,600 km, 1600km
2, 4, 6 and 8	2, 4, 6, 8
22 L	22 l
25 °C	25°C
25 °C (77 °F)	25°C (77°F)
2nd 2 nd	2 nd 2 nd
43rd 43 rd	43 rd 43 rd
5	
5 kg	5 Kg
5 mg.kg ⁻¹	
5 mL	5 ml
5 mL.min ⁻¹ .kg ⁻¹ for scientists numbers	5 ml.min ⁻¹ .kg ⁻¹
50 -mg	50-mg
50/mg dose	50 / mg dose
a + b = c Space mathematical copy as you would words: a+b=c is as difficult to read as	a+b=c

wordswithoutspacing". Place a space before and after all arithmetic operators and signs	
mg/100mol mg/100 mL ml/min/kg for non-scientists numbers	
$p < 0.05$ In statistics, the values that by definition cannot be greater than one, for example the probability, $p < 0.05$ shall be written with preceding zeros. Report exact probabilities to two or three decimal places.	$p < .01$ $p < 0.01$ $p < 0.01$
Page 75	Page 75.
$t(117) = 3.51, p < .001, d = 0.65, 95\% \text{ CI } [0.35, 0.95]$	$t(117) = 3.51, p < .001, d = 0.65, 95\% \text{ CI } [0.35; 0.95]$
Table 6 Table name.	Table 6. Table name
$2.5 \times 10^4 \text{ CFU.mL}^{-1}$ (format for microorganisms)	2.5×10^4 $2.5 \times 10^4 \text{ CFU / mL}$

PREPARATION OF TABLES

Tables have to be included directly in the article. Number tables consecutively as cited in the text. Each table must have the title above the table. The title is brief but fully descriptive of the information in the table. A well-organized table should be understandable without extensive reference to the text. The title of the table should be written in English and also the column and row headings should be written in English.

PREPARATION OF FIGURES

All illustrations, both line drawings and halftones (e.g., photographs), must be included directly in the article. Number figures consecutively as cited in the text. Each figure must have the title below the figure. The resolution required for halftone and color images is at least 300 dots per inch (dpi); figures should be scanned at 600 dpi. Please note that images that are in JPG or GIF format are normally 72 dpi and not acceptable for publishing. The name of the figure should be written in English.

Graph Figures from MS Excel, MS Word have to be included in original editable vector format! We don't accept Graph Figures in jpg, png, gif or any not editable format.

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- Too extensive documentation of literature,
- The discussion is just a form of presentation of results without the critical insights and confrontation with literature,
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