**The title should be typed in capital letters 14 pt, bold and centred, please limit the title to 2 full rows**

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*2 Department, Faculty, University, Street, City, Sate (****The authors’ full names*** *should be typed in 10 pt, normal and centred, followed by affiliations (9 pt, italic and centred). The manuscript must contain the address and e-mail of the corresponding author with asterisk next to the name of author)*

**Abstract**

Use this document as a template if you are using Microsoft Word.

**The abstract** should be approximately 250 words, 9 pt, Times New Roman, justified.

The **Abstract** should state briefly the aim of the research, the principal results and major conclusions. Do not cite references in the abstract. Define all symbols used in the abstract.

***Keywords***: max. 5 words, 9 pt. These keywords will be used for indexing purposes.

**Introduction**

This document is a template for *Word (doc)* versions. If you are reading a paper version of this document, so you can use it to prepare your manuscript. **Do not change the font sizes or line spacing to squeeze more text into a limited number of pages. *Use italics for emphasis; do not underline.***

In the **Introduction** provide an adequate background and state the aim of the research.

**Materials and Methods**

Provide sufficient detail of the research to be reproduced. Methods already published should be indicated by a reference: only relevant modifications should be described.

**Results and Discussion**

**Results** should be clear and concise. **Discussion** should explore the significance of results of the research. Avoid extensive citations and discussion of published literature.

*Review Stage*

Please submit your manuscript electronically for review as an e-mail attachment. When you submit your initial full paper version, prepare it in two-column format, including figures and tables.

*Tables and figures*

Text should contain reference to all tables and figures included in the manuscript. Tables and figuresshould be constructed so as to be completely intelligible without reference to the text. The same data should not be reproduced in both figures and tables.

**All the figures, photographs and images should** **be** black and white (no colours). Images (photos, charts, grafs, etc.) should be placed in the manuscript as figures of possibly high resolution. In case if there will be trouble with printing of the image you may be required to submit original artwork (as jpeg, xls, ppt or other type of separate file).

**Table and Figure captions** are centred and given in 10 pt boldandwith a blank line from the text body. The table should contain at least 3 rows and 3 columns. Information in tables and figures should be entered 9 pt normal Times New Roman, Single line spacing. Tables must be numbered; numbers have to be right-aligned above to the title (centred) of the table. Tables should be formatted using a tool Auto Fit / Auto Fit to Window.

Table 1

**Caption of the Table**

|  |  |  |  |
| --- | --- | --- | --- |
| **Title of the column** | **Title of the column, μg m-2** | **Title of the column** | **Title of the column** |
| **mg per pot** | **mg per pot** |
| Sample 1 | 0 | 0.00 | 0.000 |
| Sample 2 | 170 | 0.57 | 0.406 |
| Sample 3 | 340 | 1.13 | 0.812 |
| Sample 4 | 680 | 2.26 | 1.624 |
| Sample 5 | 720 | 2.89 | 1.782 |

Leave blank line after the table. Graphs, drawings etc. should be considered as figures; figures must be numbered, number and title have to be written under the figure and centred.

****

**Figure 1. Caption of the Figure**

MB – Description of Sample 1, MBE – Sample 2, RB – Sample 3, RBE – Sample 4, BB – Sample 5, BBE – Sample 6

Leave blank line after the figure.

*Units*

Follow internationally accepted rules and conventions **System International** (SI) units should be used. Use mg 100 g-1 instead of mg/100 g.

*References in text*

The **references** in the text should correspond to the ones listed in a reference list and should be available for public. All references are indicated in brackets, for example:

One author – (Schwedt, 2007)

Two authors (Arthey, Ashurst, 1996; Curtin, McSweeney, 2004)

Three and more authors (Burgos et al., 2009; Ozolina et al., 2010).

Reference with researchers name and year of publication in brackets also is acceptable, for example: Sellami et al. (2011) established that....

*Length of the manuscript*

The manuscript should **not exceed 6 pages**.

**Conclusions**

Authors are encouraged to succinctly state conclusions relative to the aim of the research.

**Acknowledgment**

List here those individuals who provided help during the research or sponsor and financial support.

**References**

References should be numbered and listed in alphabetical order, Times New Roman, 9 pt. For reference description please follow the samples given below.

*Journal publication*

Burgos G., Auqui S., Amoros W., Salas E., Bonierbale M. (2009) Ascorbic acid concentration of native Andean potato varieties as affected by environment, cooking and storage. *Journal of Food Composition and Analysis,* No. 22,   
p. 533–538.

Sellami I.H., Wannes W. A., Bettaieb I., Berrima S., Chahed T., Marzouk B., Limam F. (2011) Qualitative and quantitative changes in the essential oil of *Laurus nobilis* L. leaves as affected by different drying methods. *Food Chemistry*, Vol. 126, p. 691–697.

*Book*

Arthey D., Ashurst R. (1996) *Fruit Processing.* New York: Blackie Academic & Professional. 248 p.

Schwedt G. (2007) *Chemie für alle Jahreszeiten: Einfache Experimente mit pflanzlichen Naturstoffen*. Weinheim: WILEY-VCH. 209 S.

*Chapter in an edited book*

Curtin A. C., McSweeney P. L. H. (2004) Catabolism of amino acids in cheese during ripening. **In:** *Cheese: Chemistry, Physics and Microbiology*. Vol. 1. General Aspects. 3rd ed. P. F. Fox, P. L.H. McSweeney, T. M. Cogan, T. P. Guinee (eds). Amsterdam: Elsevier, p. 435–454.

*Publication in conference proceedings*

Ozolina V., Kunkulberga D., Gramatina I., Freimane D. (2010) Riboflavin and antioxidants capacity of rye bread. **In:** *The 5th International Congress “Flour- Bread `09*”; 7th Croatian Congress of Cereal Technologists Brašno-Kruh Conference Proceedings, Croatia, Osijek, p. 69–75.

*Internet resources*

*USDA National Nutrient Database for Standard Reference*. Release 22. [accessed on 2.09.2013.]. Available: http://www.nal.usda.gov/fnic/foodcomp/search/

Senauer B. (2001) *The Food Consumer in the 21st Century: New Research Perspectives*. Working paper: Department of Applied Economics, The Retail Food Industry Center, University of Minnesota. [accessed on 11.06.2012.]. Available at: [http://ageconsearch.umn.edu/bitstream/14346/1/ tr01-03.pdf](http://ageconsearch.umn.edu/bitstream/14346/1/%20tr01-03.pdf).