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Quality of Life publishes original research papers and reviews and aims to provide a forum for the rapid dissemination of significant novel research in the various disciplines encompassing the Science and Technology of Food, Public health engineering, Sanitary inspection and control, Environmental and Public Health.

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All papers must be written in English. If English is not the authors' first language, the manuscript should be given to a native speaker of English for proofreading.

The cover letter should contain full names (with underlined surnames) of all authors, their titles and their signatures confirming that manuscript or part of it was not accepted for publication or being considered for publication or published somewhere else.

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General format

For clearness the paper should be divided into the following sections: **Title Page**, **Abstract**, **Key words**, **Introduction**, **Materials and Methods**, **Results**, **Discussion (Results and Discussion)**, **Conclusions**, **Acknowledgements**, and **References**.

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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. Directly below the summary,

authors should provide the key words.

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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 Spectra, chromatograms and similar will not be published if their only purpose is to additionally characterize particular compounds.

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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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If symbols, letters and abbreviations are used in the text they should be listed with their explanations. **SI (Système International) units** should be used.

Nomenclature of inorganic and organic compounds should conform to the rules of the International Union of Pure and Applied Chemistry (IUPAC).

Conclusion

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

Acknowledgements

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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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Beltran, E., Pla, R., Yuste, M., & Mor-Mur, M. (2003). Lipid oxidation of pressurized and cooked chicken: Role of sodium chloride and mechanical processing on TBARS and hexanal values. *Meat Science*, 64(1), 19–25.

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Scott, J. M. (1999). Folate and vitamin B12. *Proceedings of the Nutrition Society*, 58, 441–448.

Faustman, C., & Cassens, R. G. (1990). The biochemical basis for discoloration in fresh meat: A review. *Journal of Muscle Foods*, 1, 217–243.

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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.

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

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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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Anonymous. (2007). 2006 International Beef Quality Perceptions Survey. Canadian Beef Export Federation (<http://www.cbef.com>, Accessed 10 October 2007).

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