

# INSTRUCTIONS TO AUTHORS

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**Quality of Life publishes** original scientific papers, preliminary communications, professional papers, scientific notes and reviews:

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The manuscript should be submitted in duplicate printouts of 10–15 typewritten pages with 1.5 spacing on one side of the paper (A4 format) accompanied by the identical file by e-mail (preferably Microsoft Word compatible formats). Normal plain font should be used (Times New Roman, font size 12) for both text and figures.

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.

The manuscript must contain full names and business addresses of all authors with asterisk next to the name of the corresponding author. Footnote at the bottom of the first page should contain information about the corresponding author (phone, fax and e-mail).

Latin words, phrases and abbreviations, including generic and specific names, should be written in italic. The references should be cited with ordinal numbers of the references in round brackets, with only the number written in italic.

Figures, tables and their legends should be included at the end of the document and their position marked in the text.

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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**.

### Title Page

The title page should be devoted to the title (in caps), the full name(s) of the author(s), and the full postal addresses for all co-authors. In multi-authored texts indicate author affiliation by superscript Arabic numbers placed after author's name and before the appropriate address. Clearly indicate who is willing to handle correspondence at all stages of refereeing, publication and post-publication. The corresponding author should be identified with an asterisk. A footnote should contain an e-mail address, telephone number and fax number for the corresponding author. Title should be concise and explanatory of the content of the paper.

### 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.

### Key words

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.

### Results and Discussion

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.

Each table and illustration must have all necessary information to be understood independently of the text. The same data should not be reproduced in both diagrams and tables. Whenever, possible formulae and equations are to be written in one line.

All figures (graphs, photographs, diagrams, etc.) and tables should be cited in the text and numbered consecutively throughout. Preferred program for writing figures and tables is Excel. The placement of figures and tables should be indicated. The size of letters and other symbols on diagrams and figures should be such as to allow reduction to column width without loss in legibility. Several figures should be grouped in a plate on one page. Unmounted figures are preferred. Figures and other illustrations should be of good quality, well-contrasted and black and white. If authors insist on color prints, they are requested to cover the additional cost of printing.

Figure legends should be placed at the bottom of each figure, while table headings should appear above the tables. The values on the x- and y-axes must be clearly and precisely defined, decimal numbers must have decimal points, not commas. Footnotes to tables should be indicated by superscript letters or symbols. Experimental error and statistical significance should be stated clearly.

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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

Acknowledgements to colleagues or institutions or companies for donations or any other assistance are recommended to be put at the end of the manuscript, before references, rather than in the text.

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All publications cited in the text should be presented in a list of references following the text of the manuscript. No more than 30 references should be cited in your manuscript. In the text refer to the author's name (without initials) and year of publication (e.g. "Martinez, Fearne, Caswell and Henson (2007) studied the effects..." or "...similar to values reported by others (Soares, 1998)..."). For 2-6 authors all authors are to be listed at first citation. At subsequent citations use first author et al. When there are more than 6 authors, first author et al. should be used throughout the text. The list of references should be arranged alphabetically by authors' names

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**References to a journal publication:**

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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**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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**References to a book:**

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**References to a chapter in an edited book:**

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.

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**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](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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