

DIRECTIONS TO CONTRIBUTORS

NOTE

Full Directions to Contributors, of which this is a summary, appear in the first (February) issue of each volume.

GENERAL

The Journal of Dairy Research publishes reports on all aspects of dairy science from any country. Material for publication should be sent to the Editor: Dr B. A. Rolls, Institute of Food Research, Earley Gate, Whiteknights Road, Reading RG6 2EF, UK. Receipt of all material will be acknowledged. Submission of a paper will be taken to imply that it reports original unpublished work, that it is not under consideration elsewhere, and that if accepted by the *Journal* it will not be published elsewhere in any language without the consent of the Editors. Authors of accepted articles will be asked to assign their copyright, under certain conditions, to the *Journal*.

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Papers should be written in English using the spelling of the *Concise Oxford Dictionary* and should as far as possible be comprehensible to the non-specialist reader. They should be concise, but without omitting necessary material, and contain sufficient detail to allow repetition of the work.

Papers should be typed with wide margins on one side of A4 or quarto paper, double spaced throughout, including References, Figure legends and Table headings and footnotes. Submit a top copy and two good copies packed flat. A single copy will be accepted from outside Europe.

Authors should consult a recent issue of the *Journal of Dairy Research* to familiarize themselves with Journal conventions and layout. Attention to these and other details will speed publication.

LAYOUT OF PAPERS

The paper should generally be divided as follows. (a) *Cover sheet* with the title of the article, names of the authors each with one forename, together with their affiliations, a shortened version of the title suitable as a heading, and the name and address for correspondence. (b) A brief *Summary*, should encapsulate the whole paper, showing clearly the new knowledge acquired. (c) The introduction, without heading, should not contain a full literature review, but should indicate why the subject of enquiry is interesting or important, and why the authors have chosen the approach described. (d) The *Experimental or Materials and Methods* section should contain adequate descriptions of procedures or appropriate references; sources of all materials (including address, with post code) and sources or strains of animals, microorganisms and so on should be indicated. (e) *Results* should be as concise as possible, without repetition or inclusion of irrelevant material. Tables and illustrations should be used efficiently. (f) The *Discussion* should not repeat the results but discuss their significance. Acknowledgements are given in a separate paragraph without heading. It is the responsibility of the authors to ensure that individuals or organizations acknowledged as providing materials or otherwise are willing to be identified. (g) *References*. Note. For some types of paper, other divisions may be preferable.

REFERENCES

References should be given in the text as Brown & Jones (1987) or (Schmidt, 1985; Nakamura *et al.* 1989); the first author with *et al.* is used for papers with three or more

authors. Where necessary, papers are distinguished as Lenoir (1988*a*), (Litov *et al.* 1990*a, b*). When several references appear together in the text, cite them in chronological order, and alphabetically within years. The Reference list at the end of the paper, which should begin on a fresh page, is given in strict alphabetical order. Authors should refer to a recent issue for the format of references.

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Tables should be numbered and carry headings enabling them to be understood without reference to the text. Each Table should be typed on a separate sheet, but their approximate position in the text should be indicated. Symbols for footnotes should be in the order: †, ‡, §, ||, ¶, ††, etc. The use of *, **, etc, should be limited to indicating levels of significance.

ILLUSTRATIONS

Line drawings and photographs, which must be originals, should be numbered as Figures in Arabic numerals. Drawings should each be on a separate sheet, not larger overall than those on which the paper is typed, and packed flat. Curves or lines should not extend beyond the experimental points, which should be indicated, symbols used being, in order: ○, ●, △, ▲, □, ■, ×, +. Final lettering is done at the Press, so *there must be no letters or numerals on the drawing or photograph itself*. Their positions should be indicated either on a copy of the Figure, or on a translucent flyleaf firmly attached to the Figure. Each Figure should be provided with a legend such that with the Figure it is comprehensible without reference to the text. Figure legends should be typed on a separate sheet or sheets.

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STATISTICAL TREATMENT

Individual results should not normally be given. The methods of statistical analysis should be clearly described; a suitable reference is adequate. Authors should make it clear whether they are quoting (e.g.) SD or SE. Any statement that two groups of values are different should be supported by the level of significance involved, as a single or range of *P* value: ($P = 0.008$) or ($P < 0.01$). Differences should not be claimed or implied if $P > 0.05$.

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Authors are expected to adhere to the relevant codes covering human subjects and the use of animals.

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Authors will be advised when to expect proofs, which should be returned without delay to Mrs B. Gillian Day, Institute of Food Research, Earley Gate, Whiteknights Road, Reading RG6 2EF, UK. Proofs are sent for the correction of any printer's or editorial errors, not for addition of new material or revision of the text. Excessive alteration may have to be disallowed or made at the authors' expense, and may delay publication. Order forms for offprints are sent with proofs and should be returned directly to The University Press, Cambridge.

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Printed in Great Britain by the University Press, Cambridge

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UNIVERSITY PRESS



0022-0299(199405)61:2;1-U