## Directions to Contributors

General. The Journal of Dairy Research publishes reports in English 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 6BZ, 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 Submission of a paper will be taken to imply that it reports original unpublished work, that it is not under consideration elsewhere, and that if accepted by the Journal it will not be published elsewhere in any language without the consent of the editors.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 should indicate that they accept the conditions in Directions to Contributors. Authors of accepted articles will be asked to assign their copyright, under certain conditions, to the Journal to help protect their material.

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Papers should be typed with wide margins on one side of A4 or quarto paper of adequate density and uniform size. Text should be double spaced throughout, including References, Figure legends and Table headings and footnotes. Submit a top copy and two good copies (photocopies or carbon), packed flat. A single copy will be accepted from outside Europe. Authors of accepted papers are encouraged to supply a copy of the final version on disc.

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 should give the title of the article, names of the authors each with one forename, together with their affiliations in any non-Cyrillic European language, a shortened version of the title of not more than 45 letters and spaces suitable as a heading, and the name and address of the author to whom correspondence and proofs should be sent. (b) A Summary, preferably not more than 300 words, should encapsulate the whole paper, showing clearly the new knowledge acquired. Individual results are rarely necessary. (c) The introduction, which should not have a heading, should not contain a full review of the literature, but should help the non-specialist to understand why the subject of enquiry is interesting or important, and why the authors have chosen the approach described. (d) The Materials and Methods section should contain adequate descriptions of procedures or appropriate references; sources of all materials (including address, with postal code) and sources or strains of animals and microorganisms should be indicated. (e) Results should be as concise as possible, without repetition or inclusion of irrelevant material. Tables and illustrations are expensive, and should be used efficiently. (f) The Discussion should not repeat the results but discuss their significance. Refer to existing or accepted knowledge in the present tense and the authors' work in the past tense; the difference in tense should clearly show the authors' contribution. A separate conclusion is not necessary, but authors should summarize their main conclusions briefly. Acknowledgements of financial support, technical assistance and so on are given in a separate paragraph without heading. It is the responsibility of the authors to ensure that

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**Short communications.** These should be not more than four printed pages, and should not contain a summary. They are appropriate for brief articles, technical notes or methods. They are refereed in the same way as full papers.

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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 (1988a), (Litov et al. 1990a, 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. Each reference should contain authors' names, with initials (in capitals), the year, the title of the paper, the name of the journal in full, the volume and the page range. Titles of articles originally published in another language should be given in English translation, and this indicated by the use of square brackets. References to books should include the town of publication and the publisher, with editor(s) and volume and edition number where appropriate. Authors should refer to a recent issue for the format of references. (Note that the Journal uses the minimum of punctuation.) Unpublished work should be given in the text (use authors' initials and surname) and not in the Reference list. Authors are reminded that they are responsible for checking references.

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