

Journal of the SOCIETY OF DAIRY TECHNOLOGY

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DIRECTIONS TO CONTRIBUTORS

GENERAL

Manuscripts should be sent to Dr M. E. Sharpe (*The Journal of Dairy Research*), National Institute for Research in Dairying, Shinfield, Reading, RG2 9AT, England. Submission of a paper will be held to imply that it reports unpublished original work, that it is not under consideration for publication elsewhere, and that if accepted for the *Journal* it will not be published elsewhere in any language, without the consent of the Editors.

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Papers should in general be divided into the following parts in the order indicated: (a) Summary, brief and self-contained; (b) Introductory paragraphs, briefly explaining the object of the work but without giving an extensive account of the literature; (c) Experimental or Methods; (d) Results; (e) Discussion and Conclusions; (f) Acknowledgements without a heading; (g) References. With some types of material headings other than (c), (d) and (e) may be preferable.

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References should be listed alphabetically at the end of the paper. Titles of journals should be given in full, authors' initials should be included, and each reference should be punctuated in the typescript thus: Arnold, T. B., Barnard, R. N. & Compound, P. J. (1900). *Journal of Dairy Research* 18, 158. References to books should include names of authors, year of publication, title, names of editors, town of publication and name of publisher in that order, thus: Arnold, T. B. (1900). *Dairying*. London: Brown and Chester.

It is the duty of the author to check all references.

UNITS, SYMBOLS AND ABBREVIATIONS

SI units must be used, as explained in British Standards Institution publication PD 5686:1972, *The use of SI units*. Until SI units are widely understood, it is permissible to give the equivalent value in other units in parenthesis. Symbols and abbreviations used are those of British Standard 1991: Part 1: 1967. *Letter Symbols, Signs and Abbreviations*.

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Normality and molarity should be indicated thus: N-HCl, 0.1 M-NaH₂PO₄. The term '‰' means g/100 g solution. For ml/100 ml solution the term '‰ (v/v)' should be used and for g/100 ml solution the correct abbreviation is '‰ (w/v)'.

REPRINTS

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