

# JOURNAL OF DAIRY RESEARCH

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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*.

## DESCRIPTIONS OF SOLUTIONS

Normality and molarity should be indicated thus: N-HCl, 0.1 M-NaH<sub>2</sub>PO<sub>4</sub>. 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)'.

## OFFPRINTS

Order forms giving quotations for offprints are sent to authors with their proofs



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