

1996 Revised Guide to Authors

American Journal of Enology and Viticulture

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Title: The title (in upper and lower case) should reflect the important aspects of the article as concisely as possible, preferably in no more than 100 characters and spaces. Do not use both common and scientific names in the title.

By-line: List author(s)' name(s) centered beneath the title. Authors' professional titles and current addresses, where the research was conducted, and acknowledgments should be given in separate paragraphs below the by-line.

Abstract: A one-paragraph abstract stating briefly the objectives and results obtained must be included. This should be followed by key words.

Introduction: Include the general problem involved, reasons for investigation, and prior work.

Materials and Methods: Be sure to describe in adequate detail procedures that have not been fully described in cited publications. Specify conditions or variables whose control influences the experimental results (*e.g.*, for sensory evaluation, use of colored lights or glasses).

Examples of Literature Citations

Journal article

1. Sanders, E. M., and C. S. Ough. Determination of free amino acids in wine by HPLC. *Am. J. Enol. Vitic.* 36:43-46 (1985).

Paper accepted for publication

2. McKenry, M. V. Grape root phenology relative to control of parasitic nematode. *Am. J. Enol. Vitic.* (In press, 1992).

Book

3. Frost, A. A., and R. G. Pearson. *Kinetics and Mechanism* (2nd ed.). 405 pp. John Wiley and Sons, New York (1965).

Chapter

4. Beech, F. W., and R. R. Davenport. The role of yeasts in cider making. In: *The Yeasts*. A. H. Rose and J. S. Harrison (Eds.). pp 73-146. Academic Press, London (1970).

Thesis

5. Wolpert, J. A. Cold acclimation of Concord grapevines. Thesis, Michigan State University (1983).

Paper presented

6. Noble, A. C., R. Boulton, and M. T. Januik. A method for detection and quantification of volatile sulfur compounds in musts and wine. Presented at the 36th Annual Meeting of the American Society for Enology and Viticulture, Reno, NV (June 1985).

Proceedings

7. Coombe, B. G., and R. E. Phillips. Development of the grape berry. III. Compositional changes during veraison measured by sequential hypodermic sampling. In: *Proceedings of the University of California, Davis, Grape and Wine Centennial Symposium*. A. D. Webb (Ed.). pp 132-136. University of California Press, Berkeley (1980).

Unpublished data

These references should not be included in Literature Cited, but should be cited parenthetically in the text showing name, source of data, and year. (V. L. Singleton, unpublished data, 1984) (L. P. Christensen, personal communication, 1985).

Results and Discussion: This section should fully describe results and discuss possible applications.

Conclusions: Summarize the most important results and salient points.

Literature Cited: Citations must be arranged alphabetically by author(s).

Citations of journal articles should be in the following order: senior author's name followed by initials, all other authors, initials preceding last names, title of paper with only the first word capitalized (proper nouns excepted), journal title, volume, issue number (when required), pages, and year in parentheses. Titles of publications should be properly abbreviated. (See examples.)

Citations of books should also include the authors' names, title of book (first letters capitalized), number of pages or pages cited) edition, publisher, place of publication, and year of publication.

Unpublished data, personal communications, and articles in preparation should **not** be included in the literature citations; they should be referred to parenthetically in the text. Articles that are "in press" may be so designated with the name of the publication.

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If possible, include graphs on the disk that have been exported using (in order of preference).AI, .DRW, .CGM, .DXF, .PLT, .XLS, or .WK file extensions and note the file name and extension (Fig1.EPS; Fig2.AI) on the disk label.

Cite all figures in numeric order in the manuscript. Legends (listed on a separate page in the manuscript) should describe the contents so that each illustration is understandable when considered apart from the text. Each should be labeled with the figure number and author's name on the back.

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When creating composites, match photographs for subject content, background density, and similarity of contrast. Do not combine line drawings and photographs in a composite figure. Photographs in a composite should be mounted on hard cardboard, with the edges in contact; space between photographs will be inserted in printing. Submit two original composite figures or plates for publication and two prints of equivalent quality for review purposes. Black and white illustrations are preferred, but color illustrations may be considered by the Editor. A cost quotation will be provided, and the author or an institutional officer must indicate acceptance of responsibility for the quoted rate in writing before processing of that illustration will be started.

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Nomenclature: The binomial or trinomial (in italics) and the authority must be shown for plant, insects, and pathogens when first used in the abstract and in the text. Following citation in Materials and Methods, the generic name may be abbreviated to the initial, except when confusion could arise by reference to other genera with the same initial. Algae and microorganisms referred to in the manuscript should be identified by a collection number or that of a comparable listing.

For varietal names, the AJEV conforms to the spellings listed in the BATF publication *Working List of US Wine Grape Varieties*.

Numerals: Spell out all numbers or fractions which begin a sentence. Do not use a hyphen to replace the preposition "to" between numerals (13 to 22 min, 3°C to 10°C) within the text; however, hyphens may be used in tables, figures, graphs, and in parentheses.

Write out numerals one through nine, except with units of measure. Write out and hyphenate simple fractions (e.g., two-thirds), with the same exceptions applying as for the use of hyphens. It is usually desirable to use decimals instead of fractions.

Time and Dates: When reporting time, use the 24 hour time system with four digits; the first two for hours and the last two for minutes (e.g., 0400 hr for 4:00 a.m., 1630 hr for 4:30 p.m.). Dates are reported as day of month, month, and then year (19 April 1985).

Units: *Wine volumes* should be reported as liters (L) or milliliters (mL). Hectoliters are not recommended.

Grape weights should be reported as grams (g), kilograms (kg), and metric tons (t).

Temperature should be reported as degrees Celsius only.

Parts per million (ppm) and parts per billion (ppb) are not recommended. The equivalent milligrams per L (mg/L) and micrograms per liter ($\mu\text{g}/\text{L}$) are preferred.

Wine or juice yield should be reported as liters per 1000 kg (L/1000 kg) or milliliters per kilogram (mL/kg) (equivalent).

Land surface area should be expressed as hectares.

Statistical Methods: Authors must report enough details of their experimental design so that the results can be judged for validity and so that previous experiments may serve as a basis for the design of future experiments.

Multiple comparison procedures such as Duncan's multiple range test are frequently misused. Such misuse may result in incorrect scientific conclusions. Multiple range tests should be used only when the treatment structure is not well understood (e.g., studies to compare cultivars). When treatments have a logical structure, significant differences among treatments should be shown using t- or F-tests.

Usually field experiments, such as studies on crop yield and yield components, that are sensitive to environmental interactions and in which the crop environment is not rigidly controlled or monitored, should be repeated (over time and/or space) to demonstrate that similar results can (or cannot) be obtained in another environmental regime. Replicate chemical or sensory evaluations should be done to show reproducibility and consistency, respectively.

Abbreviations and Symbols: Replacement of certain unwieldy chemical names by abbreviations may occur as a convenience, though only well known abbreviations should be used (e.g., ATP, DNA). Standard chemical symbols may be used without definition (Ca, NaOH). If the article uses several abbreviated forms, define them all in a single paragraph where the first abbreviation is used.

With the exception of those standard for international usage (e.g., HPLC, ATP), do not use abbreviations in the title or abstract. The metric system is standard, and SI units should be used (other units may be placed in parenthesis after the SI).

Please note that liter is abbreviated in the AJEV by a capital L, not lower case, to avoid confusion with the number 1 in the typefaces used in the journal.

Symbols and abbreviations on figures and tables must also conform.

AJEV Abbreviations and Symbols

Term	Abbreviation or Symbol	Term	Abbreviation or Symbol
acetoxy	AcO	boiling point	bp
acetyl	Ac	British thermal unit	btu
active ingredient	a.i.	°Brix	°Brix
Adenosine 5' diphosphate (adenosine diphosphate)	ADP	calorie (gram calorie; see also kilocalorie)	cal
Adenosine 5' monophosphate (adenosine monophosphate)	AMP	°Celsius	°C
Adenosine 5' triphosphate (adenosine triphosphate)	ATP	°centigrade	°C
alternating current	AC	centimeter	cm
ampere	A	centimeter-gram-second	cgs
and others	(italic) et al.	chemically pure	CP
ante meridiem	a.m.	coefficient	coeff.
atmosphere (see also standard atmosphere)	Atm	coenzyme A	CoA
average (abbreviate in tables and equations only)	av.	colony forming units	cfu
°Balling (°Brix preferred)	°B	concentrate	conc.
		concentration	concn.
		constant	const.

Term	Abbreviation or Symbol	Term	Abbreviation or Symbol
cosecant	csc	kilometer	km
cosine	cos	kilowatt	kW
cotangent	cot	lethal dose, 50%	LD ₅₀
counts per second	counts/sec	levo- (preceding chemical name)	(small cap) L
cubic centimeter	cm ³	levorotary (preceding chemical name)	I (-)
cultivar (only after specific epithet)	cv.	liter	L
decibel	dB	logarithm (to base 10; common logarithm)	log
degree (angular)	°	logarithm, natural	In
degrees Celcius	°C	lumen	lm
degrees Fahrenheit	°F	lux	lx
deoxyribonucleic acid (deoxyribonucleate)	DNA	mass	(italic) m
dextro (preceding chemical name)	(small cap) D	mass charge on electron	(italic) m/e
dextrorotatory (preceding chemical name)	(italic) d (+)	maximum	max.
diameter	d	melting point	mp
direct current	DC	meta- (preceding chemical name)	(italic) m
dissociation constant, negative logarithm of effective dose, 50%	pK	meter	m
electromotive force	ED ₅₀	Michaelis constant	k _m
electron volt	emf	micro- ($\times 10^{-6}$)	μ
equivalent	eV	microequivalent	μeq
exponential	equiv.	microgram	μg
figure (abbreviate only in parenthesis, tables and legends)	exp	microliter	μL
foot	Fig.	micrometer (micron)	μm
foot-candle	ft	micromole	μmol
foot-pound	ft-c	miles per hour	mph
for example	ft-lb	milli- ($\times 10^{-3}$)	m
freezing point	(italic) e.g.	millampere	mA
frequency modulation	fp	milliequivalent	meq
gram	FM	milligram	mg
gravity (gravitation constant)	g	milliliter	mL
hectare	(italic) g	millimeter	mm
hecto- ($\times 10^2$)	ha	millimole (mass)	mmol
hectoliter	h	millivolt	mV
hertz	hL	minimum	min.
high performance liquid chromatography	hz	minute (angular)	'
horsepower	HPLC	minute (time)	min
hour	hp	mitochondrial deoxyribonucleic acid	mtDNA
hydrogen ion concentration, negative logarithm of	hr	molar (concentration)	(italic) M
hyperbolic cosecant	pH	mole	mol
hyperbolic cosine	csch	month	mo
hyperbolic cotangent	cosh	nano- ($\times 10^{-9}$)	n
hyperbolic sine	coth	nanometer	nm
inch	sinh	Newton	N
infrared	in	nicotinamide adenine dinucleotide	NAD
inhibitor constant	IR	nicotinamide adenine dinucleotide, reduced	NADH
inside diameter	K _i	nicotinamide adenine dinucleotide phosphate (reduced)	NADP
joule	i.d.	normal (concentration)	N
kelvin	J	normal (preceding chemical name)	n
kilocalorie	°K	not significant	ns
kilogram	kcal	nuclear magnetic resonance	NMR
	kg	number	No.

Term	Abbreviation or Symbol	Term	Abbreviation or Symbol
ohm	Ω	significant at 5% level	*
optical density	OD	significant at 1% level	**
ortho- (position; preceding chemical name)	(italic) <i>o</i>	sine	sin
ounce (avoirdupois)	oz	species (only after generic name)	sp., spp.
outside diameter	o.d.	species nova (only after specific epithet)	sp. nov.
page	p	specific gravity	sp gr
pages	pp	specific heat	sp ht
para- (preceding chemical name)	(italic) <i>p</i>	specific volume	sp vol
parts per billion when applicable, use	ppb	square	sq
parts per million when applicable, use	$\mu\text{g/L}$	standard atmosphere	atm
pascal	ppm	standard deviation	SD
per	mg/L	standard error	SE
percent	Pa	standard temperature and pressure	STP
peta- ($\times 10^{15}$)	/	substrate constant	(italic) <i>K</i> ₂
pico- ($\times 10^{-12}$)	%	surface tension	N/m
post meridiem	P	tangent	tan
pound (avoirdupois)	p	tera- ($\times 10^{12}$)	T
pounds per square inch	p.m.	tertiary (preceding chemical name)	(italic) <i>tert-</i>
probability	lb	that is	(italic) <i>i.e.</i>
racemic (optical configuration, a mixture of dextro- and levo-) (preceding chemical name)	lb/in ²	thin layer chromatography	TLC
rate change of a process with 10° increase	(italic) <i>p</i>	tonne (metric ton)	t
retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)	(small caps) DL	transfer ribonucleic acid	tRNA
revolutions per minute	Q ₁₀	ultrahigh frequency	uhf
ribonucleic acid	R ₁	ultraviolet	UV
roentgen equivalent man	rpm	varietas (variety; only after specific epithet)	var.
second (angular)	RNA	versus	(italic) vs.
second (time)	rem	volt	V
secondary (preceding chemical name; s subscript (e.g., BA _s)	"	volume	vol
	sec	volume ratio (volume per volume)	v/v
	(italic) sec-	watt	W
		week	wk
		weight	wt
		weight per volume	w/v
		weight ratio (weight per weight)	w/w

If special fonts are not available to you, please indicate italic by single underline, small caps by double underline, caps by triple underline, and bold face by wavy underline.

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