

## General guidelines to the Journal's style

The manuscript must be written in clear and concise English, and should be checked by a native-English speaker or certified English instructor with a good understanding of scientific terminology. The complete manuscript must be prepared according to instructions given in this section. Please read all instructions carefully. A manuscript that has not been prepared in accordance with the Journal's instructions for authors will not be considered for review.

All manuscripts submitted to Meat Technology, must be accompanied by a Cover letter (see below). Authors are required to submit a scanned copy of the signed original, Competing interests, Authors contribution, and License to Publish which can be downloaded from the Journal homepage (see below).

Approval of the ethics committee must be obtained prior to the start of the study and be available upon request. Authors report this approval in their manuscript in the first paragraph of the Materials and Methods section, including the name of the regulatory group, reference number and date of the approval.

Examples:

**Ethical approval:** The research related to animal use complied with all the relevant national regulations and institutional policies for the care and use of animals (name of regulatory group, number and date).

Ethical approval: No ethical approval was obtained because this study did not involve laboratory animals and only involved non-invasive procedures (e.g. collection of waste tissue after surgery, fecal samples, voided urine etc.).

Manuscripts must be typed using 12 point Times New Roman with justified alignment, lines single spaced on A4 size page, with 2.5 cm page margins (as MS Word files, .doc, .docx). Text headings should be typed in capitals and short subheadings, where necessary, are in italics with only an initial capital letter.

Articles are welcome in the following categories: original scientific papers, review papers, brief of preliminary papers reviews.

### Online submission

By submitting a manuscript, Authors warrant that their contribution to the Journal is their original work, that it has not been published before, that it is not under consideration for publication elsewhere, and that its publication has been approved by all co-authors, if any, and tacitly or explicitly by the responsible authorities at the institution where the work was carried out. Authors are exclusively responsible for the contents of their submissions, the validity of the experimental results and must make sure they have permission from all involved parties to make the data public. Authors wishing to include figures or text passages that have already been published elsewhere are required to obtain permission from the copyright holder(s) and to include evidence that such permission has been granted when submitting their papers. Any material received without such evidence will be assumed to originate from the Authors. Authors must make sure that only contributors who have significantly contributed to the submission are listed as authors and, conversely, that all contributors who have significantly contributed to the submission are listed as authors.

Registration and/or login are required to submit items online and to check the status of current submissions. Please note that by signing up and submitting your manuscript to Meat Technology you agree to the Journal's terms and conditions. All correspondence, including notification of the Editor's decision and requests for revision, is by e-mail.

Our online submission system guides you stepwise through the process of entering your article details and uploading your files. Editable files (Microsoft Word, .doc, .docx format) are required to typeset your article for final publication. Please write your text in good English (American or British usage is accepted, but not a mixture of these). The Editor reserves the right to amend submitted manuscripts to a suitable standard of formal, written English.

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### **Review procedure**

Meat Technology offers a fast online and printed publication for all articles which have not been published or considered for publication elsewhere, and peer review is managed electronically.

Authors are required to provide the contact details of three potential peer reviewers, but the final decision on the choice of reviewers rests with the Editor without any obligation to contact any of the Author-recommended peer reviewers. The Editor nominates peer reviewers (at least two) upon recommendation of the Advisory Board and Editorial Board members. The submitted manuscripts are sent to the reviewers together with the instructions for reviewers (Guidance for Peer Reviewers) and accompanying reviewers' evaluation forms. Acceptance of the manuscript is based on the reviews and on the final decisions of the reviewers regarding the acceptability of the manuscript. A reviewer's decision is one of three: "Accept without revision", "Accept subject to revision" or "Decline". If there is marked discrepancy in the decisions between the reviewers, the Editor can send the manuscript to another reviewer for additional comments and further decision or the paper is rejected. Names and individual decisions of the reviewers are not transmitted to the author or vice versa (double blind review). The peer review process is expected, in general, to start within three weeks of submission of the manuscript. The Corresponding Author must indicate clearly in a separate letter what alterations have been made in response to the reviewers' comments point by point, and giving the relevant new line numbers using Final show markup view under Track Changes in MS Word Review ribbon. Corrected manuscripts are expected to be returned within four weeks.

## **Layout of manuscripts, style and form**

The manuscript must be written in clear and concise English, and should be checked by a native-English speaker or certified English instructor with a good understanding of scientific terminology. The complete manuscript must be prepared according to instructions given in this section. Please read all instructions carefully. A manuscript that has not been prepared in accordance with the Guidelines for authors will not be considered for review.

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## **Procedure**

Papers are subject to anonymous reviews (two at least), while the decision to accept the paper for publishing is reached by the editor-in-chief, together with subeditors and the members of the editorial board.

Accepted papers are subject to proofreading. The editorial board reserves the right to minor corrections of the manuscript. Where major corrections are necessary, the first author will be notified, and the paper sent for revision, with a set deadline. After all corrections, authors are requested to submit a Statement by authors via email to [meat.technology@inmes.rs](mailto:meat.technology@inmes.rs).

## **Language**

Papers must be written in English (British English spelling). The text should be clear, concise and grammatically correct.

Papers belonging to a category other than original scientific papers can contain sections titled by choice of the author. Original scientific papers should contain the following sections in this order: Introduction, Materials and Methods, Results and Discussion (combined or separate), Conclusion, Acknowledgement (optional) and References. Section titles are typed in lowercase with main words capitalised, font size 12 pt, bold.

*Original scientific papers* (papers which present previously unpublished results of authors' own investigations using scientific methodology);

*Review papers* (papers which include original, detailed and critical overview of a research problem or an area to which the author has significantly contributed, as evidenced by auto citations);

*Brief or preliminary papers* (full-format original scientific papers or of preliminary character);

*Reviews* (of books, scientific conferences etc.)

Eligible for publishing are those papers, which have not been previously published, presented or considered for publication in another journal, except as abstracts presented at scientific conferences. The first author is both responsible for meeting these criteria and for obtaining agreement to publish from all of the co-authors.

### **Preparation and submission of manuscripts**

The paper should be edited in Microsoft Word software, using Times New Roman font, size 12 pt, line spacing 1.5 and margins of 2.5 cm. Papers are submitted online, or in electronic form by email: meat.technology@inmes.rs, danijela.sarcevic@inmes.rs..

All papers must contain the following (Title, Author line, Affiliation, Corresponding Author, Abstract):

**Title.** In lowercase, bold, font size 14 pt, the title is descriptive of the study.

**Author line.** Below the title, list the names of the authors (first name, last name, lowercase, italic, font size 12 pt). Numbers following names in superscript refer to the authors' institutions.

**Affiliation.** At the bottom of the first page, include authors' affiliations according to the numbers in superscript. The names and addresses of the institutions authors are affiliated to should be given (italics, font size 10 pt).

**Corresponding Author.** In a new line immediately below the Affiliation, the name and e-mail of the corresponding author should be provided (font size 12 pt, not italicised).

**Abstract.** This should contain 150-250 words with a maximum of five key words below, separated by commas (both abstract and key words are in italics, font size 12 pt). The abstract should be typed below the title and author line.

**Introduction.** This should contain a clear description of the investigated subject and aim of the research with short citations of the relevant literature (usually not more than 10 years old);

**Materials and Methods.** This section describes materials and methods used and outlines the design of the experiment;

**Results and Discussion.** The results should be processed by statistical methods appropriate to the study; they should be clear and concise using tables, graphs, photographs, illustrations and other. The same result(s) must not be presented in both table and graph. Discussion must be related to the results presented, avoiding repetitions of already stated facts, and using comparison of obtained results and relevant literature data related to similar groups of products, comparable analytical methods etc.

Numbers in-text and in tables/figures. Use decimal points, not decimal commas. Avoid starting and ending sentences with numbers (re-write the sentence).

Figures are numbered consecutively with cardinal Arabic numerals (Figure 1.; Figure 2.; Figure 3. etc.). Each figure is referred to in the text using consecutive cardinal Arabic numbers. Figures can be graphs, illustrations, flow diagrams, photographs, maps etc. Figure titles are placed below the figures, centre aligned (in sentence case with the figure number in bold, a full-stop after the figure number, the first word of the title capitalised). Figures and tables are submitted separately, in an appendix. If it is necessary put the Legend (font 10 Times New Roman, bold) under the Figure.

Tables are numbered consecutively with cardinal Arabic numerals (Table 1.; Table 2.; Table 3. etc.). Each table is referred to in the text using consecutive cardinal Arabic numerals. Table titles are placed above the tables, centre aligned (in sentence case with the table number in bold, a full-stop after the table number, the first word in the title capitalised). Tables have only three full horizontal lines, one at the top, one at the bottom and one under the column headings. Use superscript letters for table footnotes. Tables should be fully understandable without reference to the text. Figures and tables are submitted separately, in an appendix.

If tables or figures originate from other sources, the author is required to state the source of such data (author, year of publication, journal etc.). Notes should be placed in brackets after name of the Table.

The author should apply the International System of Units (SI system) and current regulation on measuring units and measuring instruments. Symbols for units derived by division are given as negative exponents, e.g. 10 g L<sup>-1</sup>; 250 V cm<sup>-2</sup>.

Common abbreviations:

CFU colony forming units, capitalised, common and so is never spelled out

kg kilogram, common and so is never spelled out

L litre, common and so is never spelled out

Longissimus dorsi (LD) is redundant and so is not used. For the whole muscle, use Longissimus thoracis et lumborum (LTL). The correct terms for the two parts of this muscle are Longissimus thoracis (LT) or Longissimus lumborum (LL).

mL millilitre, common and so is never spelled out

µm micrometre, common and so is never spelled out

mol mole, common and so is never spelled out

M molar, common and so is never spelled out

PCR polymerase chain reaction, common and so is never spelled out

SD standard deviation, capitalised, common and so is never spelled out

SE standard error, capitalised, common and so is never spelled out

sp. species (singular), common and so is never spelled out (not capitalised, full-stop)

spp. species (plural), common and so is never spelled out (not capitalised, full-stop)

UV ultraviolet, capitalised, common and so is never spelled out

aw water activity

h hour(s)

min minute(s)

25°C (no gap after the numeral)

20±1°C (no gaps between numbers, sign and unit in-text and in tables/figures)

p<0.05, p<0.01 (not italicized, not capitalised, no gaps)

n=120 (no gaps between the letter, sign and numerals in-text and in tables/figures)

found in 20.05% of cats...(no gap in-text)

**Conclusion.** This section provides a review of the most important facts obtained during the research.

**Acknowledgement.** This should contain the number of the project i.e. title of the program under which the research was conducted, as well as the name of the institution that funded the project or program. The acknowledgement is written after the conclusion, before the references.

### **In-text references**

Each publication cited in the text must be listed in References. The citations in the text need to be arranged in the following way:

If there is only one author of the cited paper, the author's surname need to be in italic and the year of publication is stated in the brackets (*Thomas, 2008*). In case the same author has more publications in the same year, additional letters are added next to the year (*Thomas, 2008a; Thomas, 2008b*).

If there are two authors of the publication, surnames of authors need to be in italic and year of publication is written in the brackets (*Thomas and Fenwick, 2008*).

If there are three or more authors, the surname of the first author is stated in the brackets, followed by abbreviation "et al.", all in italic and year of publication (*Thomas et al., 2008*).

If multiple references are cited within the same brackets, citations should be in chronological order, and then in alphabetical order if necessary, e.g. (*ISO, 1995; Devine et al., 2001; Abayas and Zhao, 2012*). These citations are separated with semi-colons.

Citations which are in the text, but are not within brackets are in italics.

### **References**

The reference list (Times New Roman font size 12 pt) should include recent publications. If the original literature cited is not available, the authors should quote the source used. The references should be sorted in alphabetical order and should be cited exactly the way they appear in the original publication. Sources, volume numbers and issue numbers are italicised.

Examples:

Journals:

**Givens, D. I., Kliem, K. E. & Gibbs, R. A. (2006).** The role of meat as a source of n-3 polyunsaturated fatty acids in the human diet. *Meat Science*, 74 (1), 209-218.

Books:

**Bao, Y. & Fenwick, R. (2004).** Phytochemicals in health and disease, CRC Press, Los Angeles, USA.

Books with authored chapters:

**Marasas, W. F. O. (1996).** Fumonisin: History, worldwide occurrence and impact. In: Fumonisin in food, advances in experimental medicine and biology. Eds. L. S. Jackson, J. W. DeVries & L. B. Bullerman, Plenum Press, New York, pp. 1-18.

PhD and MSc theses:

**Radeka, S. (2005).** Grape mash maceration and varietal aroma of Malvazija istarska wine, PhD Thesis, Faculty of Agriculture, University of Zagreb, Croatia.

Laws, regulations, decrees:

**Serbia. (2010).** Regulation on general and special conditions of hygiene of food at any stage of production, processing and transport. Official Gazette of the Republic of Serbia, 72.

**European Union. (2013).** Commission regulation (EU) No 1019/2013 of 23 October 2013 amending Annex I to Regulation (EC) No 2073/2005 as regards histamine in fishery products. L 282, 46–47.

Symposiums, Congresses:

**Harvey, J. (1992).** Changing waste protein from a waste disposal problem to a valuable feed protein source: a role for enzymes in processing offal, feathers and dead birds. Alltech's 8th Annual Symposium, Nicholasville, Kentucky, Proceedings, 109–119.

Citations with organisations as authors:

**Food and Drug Administration (1995).** Decomposition and histamine-raw frozen tuna and mahi-mahi; canned tuna; and related species; availability of revised compliance policy guide, *Federal Registration*, 60, (1), 39754–39756.

**European Food Safety Authority (2011).** Scientific opinion on risk based control of biogenic amine formation in fermented foods. *EFSA Journal* 9 (10), 2393.

Software:

**STATISTICA (Data Analysis Software System) (2006).** v.7.1., Stat-Soft, Inc., USA ([www.statsoft.com](http://www.statsoft.com)).

Websites:

**Technical report on the Food Standards Agency project G010008 (2002).** Evaluating the risks associated with using GMOs in human foods, University of Newcastle, UK (<http://www.foodsafetynetwork.ca/gmo/gmnewcastlereport.pdf>).

## **Cover letter**

All submitted manuscripts must be accompanied by a cover letter which explains why the manuscript is suitable for publication in Meat Technology and declaring that the manuscript has not been submitted or accepted for publication elsewhere. Authors should suggest three potential unbiased reviewers who are qualified to review the manuscript (reviewers' affiliations with email addresses, and briefly explain why authors think the suggested scientists would be good reviewers). This letter must warrant that all authors have seen and approved the content and have contributed significantly to the work.

## **Competing interests**

A competing interest exists when your interpretation of data or presentation of information may be influenced by your personal or financial relationship with people or organizations. Authors are required to complete a declaration of competing interests. All competing interests that are declared will be listed at the end of published articles. Where an author gives no competing interests, the listing will read 'The author(s) declare that they have no competing interests.'

## **Authors' contributions**

In order to give appropriate credit to each author of a paper, the individual contributions of authors (recognized by initials) to the manuscript are specified in this section. An author is generally considered to be someone who has made substantive intellectual contributions to a published study. All contributors who do not meet the criteria for authorship should be listed in the Acknowledgements section.

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