

Guidelines to Authors

Akademik Gıda® (Academic Food Journal) is a peer reviewed journal where original research and review articles are published in the field of food science and technology. Research notes, mini-reviews, opinions and letters to the editor are also considered for publication. The journal is published trimonthly and each volume is composed of 4 issues per year. Journal articles are published either in Turkish or English. Manuscripts in either good American or British English usage are accepted, but not a mixture of these.

Manuscripts for the Akademik Gıda® (Academic Food Journal) must be sent via the electronic article submission system, which can be located in the official website of the journal, www.academicfoodjournal.com. Manuscripts sent by e-mail are not considered for evaluation. For questions related to the electronic article submission system, contact the editor via e-mail at ogursoy@yahoo.com.

- Authors must specify the type of the manuscript (research articles, review articles, research briefs, mini-review articles, comments and letters to the editor).
- Authors should provide at least 3 potential referees and their contact information (mailing address, e-mail address and phone number).
- Manuscripts to be submitted should be free from any spelling or grammatical error.
- Authors must guarantee that the submitted manuscript is not published anywhere previously and will not be submitted to anywhere before the editorial board makes a final decision on the manuscript.
- Authors are responsible from the originality of the study and all kinds of ethical issues related to their study.
- The editorial board is authorized to make necessary changes in manuscripts accepted for publication.

Peer review policy

Manuscripts pass through initial screening in the editorial office followed by internal review by Editors. After the first evaluation, manuscripts are double-blind-reviewed by a peer review system involving at least two independent reviewers to ensure high quality of manuscripts accepted for publication. The Editors have the right to decline formal review of a manuscript if it is (i) on a topic outside the scope of the Journal, (ii) lacking technical merit, (iii) fragmentary and providing marginally incremental results or (iv) poorly written.

Publication fee

Akademik Gıda® (Academic Food Journal) welcomes article submissions and does not charge a publication fee.

Accelerated publication of an article

Articles accepted for publication can be published in the first coming issue of the journal at the charge of €20 per printed page if the authors request accelerated publication.

Preparation of a manuscript

1. Manuscripts should be prepared in A4 size, and the text must be prepared in a single column format. The text must be double-spaced, and a single space should be left between paragraphs. All lines and pages must be continuously numbered.
2. The title must be 14pt Arial, bold, small letters and centered. A blank line should be left after the title, and the names of authors should be given in 10pt Arial and centered. In addition to each author's contact address, the phone and fax numbers and e-mail address of the corresponding author should be provided. If the institutions of the authors are different, superscript numbers should be used to indicate their addresses.
3. The headings (e.g. Abstract, Introduction, Materials and Methods etc.) must be 10pt Arial, and should be typed in bold capital letters. Each heading should appear on its own separate line. A blank line should be left after each heading. A list of keywords, a maximum of 5, should be provided below the abstract section of the manuscript.
4. The main text should be prepared in 9.5pt Arial.
5. Typical articles mainly consist of the following divisions: Title, Author Names, Addresses, Contact Information, Corresponding author's e-mail address, Abstract, Main text (Introduction, Materials and Methods, Results and Discussion, Conclusions), Acknowledgements (if necessary), Abbreviations (if necessary) and References.
6. The abstract should not exceed 250 words, and the main purpose and method and the most significant result and conclusion should be presented in the abstract. The abstract should be prepared as a single paragraph, and should not include any citation.

7. Latin names in the text should be in italics, and names and abbreviations should follow international rules. If abbreviations that are not standard are unavoidable, they must be defined at their first mention in the text. Consistency of abbreviations throughout the article must be ensured. Internationally accepted rules and conventions must be followed, and the international system of units (SI) must be used. If other units are mentioned, their equivalents in SI must be provided.

8. Table headings should be on the top of each table and figure captions below each figure. Each table or figure must be numbered consecutively in accordance with their appearance in the text. All figures and tables should be cited in the text. The data presented in the tables and figures should not be repeated in the text. Table headings and figure captions should be self-explanatory. Figures and pictures must be provided in high resolution (black and white), and pictures (and, if necessary figures) should be included in the text as *.jpg format.

9. References in the text should be cited in numbers in square brackets [1] and details of the citations must be provided in the Literature or References section with their respective numbers.

10. Mathematical equations should be numbered and cited in the text.

11. The following formats should be used for the details of cited references, and the journal names must be typed in italics. References to the Web addresses (if necessary, the official web pages should be preferred) must include full web address and the date of access.

Article

- [1] Güzeler, N., Kaçar, A., Say, D., 2011. Effect of milk powder, maltodextrin and polydextrose use on physical and sensory properties of low calorie ice cream during storage. *Akademik Gıda* 9(2): 6-12.

Book

- [2] Kilic, S., 2001. Lactic Acid Bacteria in Dairy Industry. Ege University Faculty of Agriculture Publications, Ege University Press, Bornova, Izmir, Turkey.

Book Chapter

- [3] Gibson, GR, Saavedra, JM, MacFarlane, S., MacFarlane, GT, 1997. Probiotics and Intestinal Infections. In *Probiotics 2: Applications and Practical Aspects*, Edited by R. Fuller, Chapman & Hall, 2-6 Boundary Row, London, England, 212p.

Proceedings of the Congress-Symposium

- [4] Gursoy, O., Akdemir, O., Hepbasli, A., Kinik, O., 2004. Recent situation of energy consumption in dairy industry in Turkey. *International Dairy Symposium: Recent Developments in Dairy Science and Technology*, May 24-28, 2004, Isparta, Turkey, Book of Proceedings, 10-16p.

12. A list of the corrections requested by the referees must be provided by the authors, and it must be sent to the editorial office via e-mail within a month.

13. Studies that are not prepared in accordance with the rules above will not be considered for evaluation.
