

ARTICLE REQUIREMENTS

The text must be prepared with Microsoft Word

Page Setup

Paper Size	Margins	Font	Language
A4 Portrait	Top: 25 mm, Bottom: 20 mm Left: 18 mm, Right: 18 mm	Times New Roman (Word for Windows)	English

Font/Font Size

Specification

Example

Times New Roman 14 pt

Capital Letter, Center, Bold;

TITLE

TITLE:

Authors:

(first name and family name written with initials only, surname fully written),

Center, Bold;

S. V. Stefanov, Y. P. Stefanova

Times New Roman 12 pt

Working place of the author

Times New Roman 12 pt

Italic, Center;

University of Food Technologies, Plovdiv

Abstract:

Italic. Paragraph formatting: First line 0,5cm, Line Spacing Single, Alignment: Justified up to 10 lines max. Single empty line;

Abstract: *In communities throughout the world, the public is*

Times New Roman 10 pt

Keywords:

Times New Roman 11pt.

up 10 words

Keywords: active packaging, nanomaterials,

Basic text

Times New Roman 11pt;

Two-columns:

Width 8,3 cm, Spacing 0,8 cm,

Equal column width should be marked on

Times New Roman 12pt
Bold;

Line Spacing: Single, Alignment: Justified, Spacing Before 12pt, After 3pt.

Titles of sections:

- I. Introduction**
- II. Materials and methods**
- III. Results and discussion**
- IV. Conclusions**
- Acknowledgements**
- References**
- Appendices**

Tables:

Times New Roman 11pt (or Standard (Arabic)

Table 1. *The absorption maxima (λ_{max}) of walnut green*

1. Introduction
Walnut green leaf is an agro-food waste generated in the walnut (*Juglans regia* L.) harvest that could be valued as a source of natural compounds with antioxidant and antimicrobial properties [1]. Different works demonstrated the potential antioxidant of walnut products, especially from leaves and husks which produced by green. [2].
Bharani et al. (2006) identified flavonoid phenolic compounds in walnut green husks: chlorogenic acid, gallic acid, ferulic acid, ellagic acid, and p-coumaric acid. [3].
Gómez et al. (2011) determined the values of polyphenols in walnut as an easily accessible source of compounds with health protective potential and antioxidant activity.
In the food industry, synthetic antioxidants, such as butylated hydroxytoluene (BHT) and butylated hydroxyanisole (BHA), have been widely used as antioxidant additives to preserve and stabilize the freshness, oxidative value, flavor, and color of foods, and animal food products. However, at least one study has revealed that BHT could be toxic, especially at high doses [4].
Recently, there is an increasing interest in the substitution of synthetic food antioxidants by natural ones. The antioxidant compounds from waste products of food industry could be used for preventing the oxidative damage in living systems by scavenging oxygen free radicals, and also for increasing the stability of foods by preventing lipid peroxidation [5]. Special attention is focused on their extraction from temperature or residual sources causing from agricultural industries.
Regarding the extraction of antioxidants, supercritical fluid extraction with CO₂ is an alternative method for extracting organic solvents. The major advantages of SFE lie in the rapid equilibration, therefore resulting in faster and more efficient extraction of molecules from liquid solvent-based extractions, and the ease with which the solutes can be separated from supercritical fluids, thus allowing the reuse of fluids [6]. Carbon dioxide is abundant, inert, non-toxic, non-flammable, readily soluble and acceptable in food industry. The extracts obtained by supercritical fluid extraction technique are of outstanding quality and the yields are comparable with those of organic solvent extraction methods. SFE extracts were generally recognized as safe to be used in food products. Therefore, SFE may serve as a promising technology in food and pharmaceutical processing [3, 4].
The objective of this study were (i) to explore applicability of supercritical fluid extraction process for effective extraction of bioactive compounds from

smaller)

numbers must be used accompanies by titles – centered. Each table must be followed by single empty line. Tables must be embedded into the text and not supplied separately.

husk extract and extraction factors (EF)

Compounds	λ_{max} [nm]	Absorption	EF
Phenolic acids	237	0.672	67.2
	290	0.333	33.3
Total phenolic acids	-	-	10.5
Flavonoids	333	0.292	29.2
	417	1,039	103,9
Carotenoids	457	0,593	59.3
	484	0,497	47.7
	538	0,9	90
Total carotenoids	-	-	302.9
Chlorophyll	611	0.07	7
	668	0.355	35.5
Total chlorophyll	-	-	42.5

Images (charts, diagrams, schemes and pictures)

Must be placed within the columns or can take up the page's width

Figures must be embedded into the text and not supplied separately.

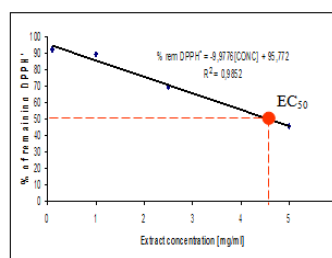


Figure 5. Reducing power (EC₅₀) of the walnut green husk extracts towards DPPH free radical

Titles of figures

Times New Roman 11pt

Center; Italic

Figure 5. Reducing power (EC₅₀) of the walnut green husk extracts towards DPPH free radical

Units

Must be written in accordance to the international standards and the SI-system

✓	✗
mm	MM
N	H
Pa	Па
g	г

Numerical values

Comma must be used as decimal sign but not a dot

✓	✗
4,54	4.54
4 567,56	4567,56
5,72·10 ⁶	5.72·10 ⁶
6,5·10 ⁻⁶	6.5E-6
16 kN	16kN

Equations: Equation editor for Word

Full size 12 pt
 Subscript/Superscript 7 pt
 Sub-subscript/ Superscript 5 pt
 Symbols 18pt
 Sub-symbol 12pt
Times New Romans. Italic

Numbered with standard (Arabic) numbers in brackets (1), (Font size 11pt), in the right side of the page

$$Q(x) = \pm \frac{dM(x)}{dx} \quad (6.1)$$

References: Times New Roman 10 pt

Books: must contain author's or authors' surname and initials, title of the book (*Italic*), location of publishing and name of the publisher

[1] Gelin BR. *Molecular modeling of polymer structures and properties*. Cincinnati, OH: Hanser/Gardner Publishers; 1994.

Journals: must contain: surname and initials of the author, initials and surnames of the rest of the authors, title of the article, title of the journal (*Italic*), year of publishing, page numbers.

[2] Popov V.N., Van Doren V.E., Balkanski M. Elastic properties of singlewalled carbon nanotubes. *Phys Rev B* 2000;6, pp. 3078–3084.

On-line resources:

[3] Rosende D., Renewable Energy Industry Roadmap for Latvia, [online] Available at: http://www.repap2020.eu/fileadmin/user_upload/Roadmaps/REPAP_-RES_Industry_Roadmap_Latvia_v2-cl__2_.pdf [Accessed 23 March 2011].

References published in language that is different from English and Cyrillic: it must be written in the original language as well

[4] Ditchev S., *Safety and Quality Management*, Plovdiv, Academic edition of University of Food Technologies, 2012 Дичев С., (*Управление на безопасността и качеството*, Пловдив, Академично издание на Университета по хранителни технологии, 2012).

If the authors are more than one: surname and the initials of the first author is written followed by: et al. or in cyrillic: et al.

[5] Piskac J. et al. Regulations for electric power system no. 2 - failure statistics at electricity distribution, Prague: CEZ; 1974.

Dissertations:

[6] Walther J. H. Discrete vortex method for two-dimensional flow past bodies of arbitrary shape undergoing prescribed rotary and translation motion. (1994) Doctoral Dissertation, Technical University of Denmark, DK-2800, Lyngby Denmark.

Scientific researches presented on conferences:

[7] Salunkhe A. et al. Adaptive Neuro Fuzzy Controller for Process Control System, IEEE Region 10 Colloquium and 3rd International Conf. on Industrial and Information System. Dec 8-10, 2008.

International standards:

[8] ISO TC/34SC 5 2002. Cheese and processed cheese product-Determination of fat content Gravimetric method (Reference method).

National standards:

In the text, the references are written inside square brackets [1], [2],

[9] DIN EN ISO 10303 AP 214 Standard for exchange of product model data.

Acknowledgments

After the article before the references

Font size 11