

Guide to Authors

American Journal of Enology and Viticulture

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Concluding the manuscript must be a LITERATURE CITED section, arranged alphabetically by author. 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, volume, issue number (when required), pages, year in parentheses. Titles of publications should be properly abbreviated. (See examples.)

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Sanders, E. M., and C. S. Ough. Determination of free amino acids in wine by HPLC. *Am. J. Enol. Vitic.* 36:43-6 (1985).

Paper accepted for publication

McKenry, M. V. Grape root phenology relative to control of parasitic nematode. *Am. J. Enol. Vitic.* (In press, 1985).

Book

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

Chapter

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

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

Paper presented

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

Coombe, B. G., and R. E. Phillips. Development of the grape berry. III. Compositional changes during véraison measured by sequential hypodermic sampling. *In: Proceedings of the University of California, Davis, Grape and Wine Centennial Symposium*. A. D. Webb (Ed.). pp 132-6. University of California Press, Berkeley (1980).

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Submit tables that are self-explanatory and include enough information so that each table is intelligible without reference to the text or other tables. The title should summarize the information presented in the table without repeating the subheadings. Be sure that the layout of the table presents the data clearly. Subheadings should be brief. Non-standard abbreviations should be explained in footnotes. Footnotes are designated with superscript lower case letters or other appropriate symbols. Ditto marks should never be used.

When only a few values are to be presented, this should be done in the text rather than in a table. Data that are presented in tables should not be repeated in figures.

Cite tables in numeric order in the manuscript. Information presented in a table should agree with that in the text.

Trade Names

The names of manufacturers or suppliers of special material should be given (including city, state and ZIP). Trade names must be capitalized and followed by ^R or TM. In experimentation, a chemical compound should be identified by its common name (if such name exists) or by the chemical name and structural formula.

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** available from this office.

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° 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 h for 4:00 a.m., 1630 h 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 (µg/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.

Symbols and abbreviations on figures and tables must also conform.

AJEV ABBREVIATIONS AND SYMBOLS

TERM	SYMBOL or ABBREVIATION	TERM	SYMBOL or ABBREVIATION
acetoxyl	AcO	figure (abbrev. only in parenthesis, tables, and figure legends)	Fig.
acetyl	Ac	foot	ft
adenosine 5'-diphosphate (adenosine diphosphate)	ADP	foot-candle	ft-c
adenosine 5' monophosphate (adenosine monophosphate, adenylic acid)	AMP	foot-pound	ft lb
adenosine 5' triphosphate (adenosine triphosphate)	ATP	for example	<u>e.g.</u> (Ital.)
alternating current	AC	freezing point	fp
ampere	A	frequency modulation	FM
and other	<u>et al.</u> (Ital.)	gallon	gal
ante meridiem	a.m.	gas-liquid chromatography	GLC
atmosphere (see also standard atmosphere)	Atm	gas chromatography - mass spectrometry	GC-MS
average (abbreviate in equations & tables only)	av	gram	g
Balling (°Brix preferred)	°B	gravity (gravitation constant)	g (Ital.)
boiling point	bp	hectare	ha
British thermal unit	Btu	hecto- (x 10 ²)	h
Brix	°Brix	hectoliter	hL
calorie (gram calorie; see also Kilocalorie)	cal	hertz	Hz
centigrade (see degree Celsius)	°C	high pressure liquid chromatography	HPLC
centimeter	cm	horsepower	hp
centimeter-gram-second	cgs	hour	h
chemically pure	CP	hydrogen ion concentration, negative logarithm of	pH
coefficient	coeff	hyperbolic cosecant	csch
Coenzyme A	CoA	hyperbolic cosine	cosh
concentration	concn	hyperbolic cotangent	coth
constant	const	hyperbolic sine	sinh
cosecant	csc	inch	in
cosine	cos	infrared	IR
cotangent	cot	inhibitor constant	K ₁
counts per second	counts/sec	inside diameter	i.d.
cubic centimeter	cm ³	joule	J
cultivar (only after a specific epithet)	cv.	kelvin (use °K if risk of confusion with other symbols)	K
decibel	dB	kilocalorie (see also calorie)	kcal
degree (angular)	°	kilogram	kg
degree Celsius	°C	kilometer	km
degree Fahrenheit	°F	lethal dose, 50%	LD ₅₀
deoxyribonucleic acid (deoxyribonucleate; see also mitochondrial deoxyribonucleic acid)	DNA	levo- (configuration; preceding a chemical name)	<u>L</u> (small cap.)
dextro (configuration; preceding a chemical name)	<u>D</u> (small cap.)	levoratory (preceding a chemical name)	l, (—)
dextrorotatory (preceding chemical name)	<u>d</u> (+)	liter	L
diameter	d	logarithm (to base 10; common logarithm)	log
direct current	DC	logarithm, natural	ln
dissociation constant, negative logarithm of	pK	lumen	lm
effective dose, 50%	ED ₅₀	lux	lx
electromotive force	emf	mass	m (Ital.)
electron volt	eV	mass charge on electron	<u>m/e</u>
equivalent	equiv	maximum	max
exponential	exp	melting point	mp
		meta- (position; preceding a chemical name)	<u>m</u>

TERM	SYMBOL or ABBREVIATION	TERM	SYMBOL or ABBREVIATION
meter	m	probabilitiy	p
Michaelis constant	K_m	racemic (optical configuration, a mixture of dextro- and levo- (preceding a chemical name))	<u>DL</u> (small caps.)
micro ($\times 10^{-6}$)	μ	rate change of a process with 10°C increase	Q_{10}
microequivalent	μeq	retardation factor (distance unknown has traveled relative to solvent front in chromatography)	R_f
microgram	μg	revolutions per minute	rpm
microliter	μL	ribonucleic acid (see also complementary, ribosomal, messenger, and transfer ribonucleic acids)	RNA
micrometer (micron)	μm	roentgen equivalent man	rem
micromole	μmol	second (angular)	"
miles per hour	mph	second (time)	sec
milli- ($\times 10^{-3}$)	m	secondary (preceding a chemical name: a superscript see <u>s</u> (i.e. BA_s))	<u>sec-</u> (Ital.)
milliampere	mA	significant at 5% level	*
milliequivalent	meq	significant at 1% level	**
milligram	mg	sine	sin
milliliter	mL	species (only after generic name)	sp., spp.
millimeter	mm	species nova (new species; only after specific epithet)	sp. nov.
millimole (mass)	mmol	specific gravity	sp gr
millivolt	mV	specific heat	sp ht
minimum	min.	specific volume	sp vol
minute (angular)	'	square	sq
minute (time)	min	standard atmosphere	atm
mitochondrial deoxyribonucleic acid	mtDNA	standard deviation	SD
molar (concentration)	<u>M</u> (Ital.)	standard error	SE
mole	mol	standard temperature and pressure	STP
nano- ($\times 10^{-9}$)	n	substrate constant (see also inhibitor constant and Michaelis constant)	K_2
nanometer	nm	surface tension	N/m
Newton	N	tangent	tan
nicotinamide adenine dinucleotide	NAD	tera ($\times 10^{12}$)	T
nicotinamide adenine dinucleotide, reduced	NADH	tertiary (preceding a chemical name) that is	<u>tert-</u> <u>i.e.</u> (Ital.)
nicotinamide adenine dinucleotide phosphate	NADP	thin-layer chromatography	TLC
nictinamide adenine dinucleotide phosphate, reduced	NADPH	tonne (metric ton)	t
normal (concentration)	<u>N</u>	transfer ribonucleic acid	tRNA
normal (preceding chemical name)	<u>n</u>	ultrahigh frequency	uhf
not significant	ns	ultraviolet	uv
nuclear magnetic resonance	NMR	varietas (variety; only after a specific epithet)	var.
number	No.	versus	vs.
ohm	Ω	volt	V
ortho- (position; preceding a chemical name)	<u>o</u>	volume	vol
ounce (avoirdupois)	oz	volume ratio (volume per volume)	v/v
outside diameter	o.d.	watt	W
page	p	week	wk
pages	pp	weight	wt
para- (position; preceding a chemical name)	<u>p</u>	weight per volume	w/v
parts per billion	ppb	weight ratio (weight per weight)	w/w
parts per million	ppm	year	yr
when applicable use	mg/L or $\mu\text{L/L}^{-1}$		
pascal	Pa		
per	/		
percent	%		
peta- ($\times 10^{15}$)	P		
pico- ($\times 10^{-12}$)	p		
post meridiem	p.m.		
pound (avoirdupois)	lb		
pounds per square inch	lb/in ²		

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