

Guide to Authors

American Journal of Enology and Viticulture

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Manuscripts should be typewritten double-spaced on line-numbered 8½ × 11 inch (21 × 28 cm) paper with pages numbered. Three copies must be submitted to the Editor. Authors whose primary language is not English should have manuscripts proofread by English-speaking peers before submitting. Tables should be on numbered pages following the Literature Cited section, followed by the legends for figures on a separate numbered page. Two sets of camera-ready figures and three copies should be included (see sections on figures and tables).

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A manuscript should conform to the general form of presentation that follows: **TITLE** reflecting 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** listing author(s) name(s) centered beneath the title. Authors' professional titles and current addresses,

where the research was conducted, acknowledgments, and submission date should be given in separate paragraphs below the by-line; an ABSTRACT stating briefly the objectives and results obtained must be included. An INTRODUCTION including the general problem involved, reasons for investigation and prior work; specific MATERIALS AND METHODS used; RESULTS obtained; DISCUSSION of data obtained; and CONCLUSIONS summarizing most important results and salient points.

In 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).

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Unpublished data, personal communications, and articles in preparation are not acceptable as literature citations; they should be referred to parenthetically in the text. Articles that are "in press" may be so designated.

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When submitting figures, glossy prints should be clear and of high quality. Be certain that all symbols and abbreviations conform to those used by the AJEV. Prints with poor alignments, out-of-focus letters and symbols, and blurred lines are not acceptable. Prints, with the exception of composites, should not be mounted on cardboard.

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Cite all figures in numeric order in the manuscript. Legends 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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Examples of Literature Citations

Journal article

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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mounted on cardboard in the appropriate positions when the manuscript is submitted.

Tables

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 ® or ™. 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.

Also see the **AJEV** list of standard abbreviations.

AJEV ABBREVIATIONS AND SYMBOLS

TERM	SYMBOL or ABBREVIATION	TERM	SYMBOL or ABBREVIATION
acetoxyl	AcO	frequency modulation	FM
acetyl	Ac	gallon	gal
adenosine 5'-diphosphate (adenosine diphosphate)	ADP	gas-liquid chromatography	GLC
adenosine 5' monophosphate (adenosine (monophosphate, adenylic acid)	AMP	gas chromatography - mass spectrometry	GC-MS
adenosine 5' triphosphate (adenosine triphosphate)	ATP	gram	g
alternating current	AC	gravity (gravitation constant)	g (Ital.)
ampere	A	hectare	ha
and other	<u>et al.</u> (Ital.)	hecto- ($\times 10^2$)	h
ante meridiem	a.m.	hectoliter	hL
atmosphere (see also standard atmosphere)	Atm	hertz	Hz
average (abbreviate in equations & tables only)	av	high pressure liquid chromatography	HPLC
Balling ($^{\circ}$ Brix preferred)	$^{\circ}$ B	horsepower	hp
boiling point	bp	hour	h
British thermal unit	Btu	hydrogen ion concentration, negative logarithm of	pH
Brix	$^{\circ}$ Brix	hyperbolic cosecant	csch
calorie (gram calorie; see also Kilocalorie)	cal	hyperbolic cosine	cosh
centigrade (see degree Celsius)	$^{\circ}$ C	hyperbolic cotangent	coth
centimeter	cm	hyperbolic sine	sinh
centimeter-gram-second	cgs	inch	in
chemically pure	CP	infrared	IR
coefficient	coeff	inhibitor constant	K_1
Coenzyme A	CoA	inside diameter	i.d.
concentration	concn	joule	J
constant	const	kelvin (use $^{\circ}$ K if risk of confusion with other symbols)	K
cosecant	csc	kilocalorie (see also calorie)	kcal
cosine	cos	kilogram	kg
cotangent	cot	kilometer	km
counts per second	counts/sec	lethal dose, 50%	LD ₅₀
cubic centimeter	cm ³	levo- (configuration; preceding a chemical name)	\underline{L} (small cap.)
cultivar (only after a specific epithet)	cv.	levoratory (preceding a chemical name)	\underline{L} , (—)
decibel	dB	liter	L
degree (angular)	$^{\circ}$	logarithm (to base 10; common logarithm)	log
degree Celsius	$^{\circ}$ C	logarithm, natural	ln
degree Fahrenheit	$^{\circ}$ F	lumen	lm
deoxyribonucleic acid (deoxyribonucleate; see also mitochondrial deoxyribonucleic acid)	DNA	lux	lx
dextro (configuration; preceding a chemical name)	\underline{D} (small cap.)	mass	\underline{m} (Ital.)
dextrorotatory (preceding chemical name)	\underline{d} (+)	mass charge on electron	\underline{m}/e
diameter	d	maximum	max
direct current	DC	melting point	mp
dissociation constant, negative logarithm of	pK	meta- (position; preceding a chemical name)	\underline{m}
effective dose, 50%	ED ₅₀	meter	m
electromotive force	emf	Michaelis constant	K_m
electron volt	eV	micro ($\times 10^{-6}$)	μ
equivalent	equiv	microequivalent	μ eq
exponential	exp	microgram	μ g
figure (abbrev. only in parenthesis, tables, and figure legends)	Fig.	microliter	μ L
foot	ft	micrometer (micron)	μ m
foot-candle	ft-c	micromole	μ mol
foot-pound	ft lb	miles per hour	mph
for example	<u>e.g.</u> (Ital.)	milli- ($\times 10^{-3}$)	m
freezing point	fp	milliampere	mA
		milliequivalent	meq
		milligram	mg
		milliliter	mL

TERM	SYMBOL or ABBREVIATION	TERM	SYMBOL or ABBREVIATION
millimeter	mm	retardation factor (distance unknown has traveled relative to solvent front in chromatography)	R _f
millimole (mass)	mmol	revolutions per minute	rpm
millivolt	mV	ribonucleic acid (see also complementary, ribosomal, messenger, and transfer ribonucleic acids)	RNA
minimum	min.	roentgen equivalent man	rem
minute (angular)	'	second (angular)	"
minute (time)	min	second (time)	sec
mitochondrial deoxyribonucleic acid	mtDNA	secondary (preceding a chemical name: a superscript see <u>s</u> (i.e. BA _S)	<u>sec-</u> (Ital.)
molar (concentration)	<u>M</u> (Ital.)	significant at 5% level	*
mole	mol	significant at 1% level	**
nano- (x10 ⁻⁹)	n	sine	sin
nanometer	nm	species (only after generic name)	sp., spp.
Newton	N	species nova (new species; only after specific epithet)	sp. nov.
nicotinamide adenine dinucleotide	NAD	specific gravity	sp gr
nicotinamide adenine dinucleotide, reduced	NADH	specific heat	sp ht
nicotinamide adenine dinucleotide phosphate	NADP	specific volume	sp vol
nictinamide adenine dinucleotide phosphate, reduced	NADPH	square	sq
normal (concentration)	<u>N</u>	standard atmosphere	atm
normal (preceding chemical name)	<u>n</u>	standard deviation	SD
not significant	ns	standard error	SE
nuclear magnetic resonance	NMR	standard temperature and pressure	STP
number	No.	substrate constant (see also inhibitor constant and Michaelis constant)	K ₂
ohm	Ω	surface tension	N/m
ortho- (position; preceding a chemical name)	<u>o</u>	tangent	tan
ounce (avoirdupois)	oz	tera (x10 ¹²)	T
outside diameter	o.d.	tertiary (receding a chemical name)	<u>tert-</u>
page	p	that is	<u>i.e.</u> (Ital.)
pages	pp	thin-layer chromatography	TLC
para- (position; preceding a chemical name)	<u>p</u>	tonne (metric ton)	t
parts per billion	ppb	transfer ribonucleic acid	tRNA
parts per million	ppm	ultrahigh frequency	uhf
when applicable use	mg/L or uL/L ⁻¹	ultraviolet	uv
pascal	Pa	varietas (variety; only after a specific epithet)	var.
per	/	versus	vs.
percent	%	volt	V
peta- (x10 ¹⁵)	P	volume	vol
pico- (x10 ⁻¹²)	p	volume ratio (volume per volume)	v/v
post meridiem	p.m.	watt	W
pound (avoirdupois)	lb	week	wk
pounds per square inch	lb/in ²	weight	wt
probabiltiy	<u>P</u>	weight per volume	w/v
racemic (optical configuration, a mixture of dextro- and levo- (preceding a chemical name)	<u>DL</u> (small caps.)	weight ratio (weight per weight)	w/w
rate change of a process with 10°C increase	Q ₁₀	year	yr

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