

# 1991 Revised Guide to Authors

## American Journal of Enology and Viticulture

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Please provide the telephone number and telefax number of the corresponding author whenever possible.

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**Organization of Manuscript:** A manuscript

should conform to the general form of presentation that follows:

**Title:** The title (in upper and lower case) should reflect 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** (all caps): List 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.

**Abstract:** A one-paragraph abstract stating briefly the objectives and results obtained must be included.

**Introduction:** Include the general problem involved, reasons for investigation, and prior work.

**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).

**Results and Discussion:** This section should fully describe results and discuss possible applications.

**Conclusions:** Summarize the most important results and salient points.

**Literature Cited:** Citations must be arranged alphabetically by author(s).

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 title, volume, issue number (when required), pages, and year in parentheses. Titles of publications should be properly abbreviated. (See examples.)

Citations of books should also include the authors' names, title of book (first letters capitalized), number of pages or pages cited) edition, publisher, place of publication, and year of publication.

Unpublished data, personal communications, and articles in preparation should **not** be included in the literature citations; they should be referred to parenthetically in the text. Articles that are "in press" may be so designated with the name of the publication.

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Cite all figures in numeric order in the manuscript. Legends (listed on a separate page in the manuscript) 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.

Photographs submitted should be high-quality glossy prints cropped at right angles to show only essential details. Insert a scale bar when necessary to indicate magnification.

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## Examples of Literature Citations

### Journal article

1. 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

2. McKenry, M. V. Grape root phenology relative to control of parasitic nematode. *Am. J. Enol. Vitic.* (In press, 1992).

### Book

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

### Chapter

4. 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

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

### Paper presented

6. 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

7. Coombe, B. G., and R. E. Phillips. Development of the grape berry. III. Compositional changes during veraison 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).

### Unpublished data

These references should not be included in Literature Cited, but should be cited parenthetically in the text showing name, source of data, and year. (V. L. Singleton, unpublished data, 1984) (L. P. Christensen, personal communication, 1985).

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Submit two originals and four copies of each line drawing or glossy print. Frame graphs and affix index marks to ordinates and abscissae. Avoid too bold lettering, numbers, and lines for coordinate axes and curves.

If line drawings or graphs are to be published as a composite figure, the parts of the composite should be 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 materials should be given (including city, state, and zip code). 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.*

**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°C 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 in the journal.

Symbols and abbreviations on figures and tables must also conform.

## AJEV Abbreviations and Symbols

Term	Abbreviation or Symbol	Term	Abbreviation or Symbol
acetoxyl	AcO	dextro (preceding chemical name)	(small cap) D
acetyl	Ac	dextrorotatory (preceding chemical name)	(italic) <i>d</i> (+)
active ingredient	a.i.	diameter	d
Adenosine 5' diphosphate (adenosine diphosphate)	ADP	direct current	DC
Adenosine 5' monophosphate (adenosine monophosphate)	AMP	dissociation constant, negative logarithm of	pK
Adenosine 5' triphosphate (adenosine triphosphate)	ATP	effective dose, 50%	ED <sub>50</sub>
alternating current	AC	electromotive force	emf
ampere	A	electron volt	eV
and others	(italic) <i>et al.</i>	equivalent	equiv.
ante meridiem	a.m.	exponential	exp
atmosphere (see also standard atmosphere)	Atm	figure (abbreviate only in parenthesis, tables and legends)	Fig.
average (abbreviate in tables and equations only)	av.	foot	ft
°Balling (°Brix preferred)	°B	foot-candle	ft-c
boiling point	bp	foot-pound	ft-lb
British thermal unit	btu	for example	(italic) <i>e.g.</i>
°Brix	°Brix	freezing point	fp
calorie (gram calorie; see also kilocalorie)	cal	frequency modulation	FM
°Celsius	°C	gram	g
°centigrade	°C	gravity (gravitation constant)	(italic) <i>g</i>
centimeter	cm	hectare	ha
centimeter-gram-second	cgs	hecto- ( $\times 10^2$ )	h
chemically pure	CP	hectoliter	hL
coefficient	coeff.	hertz	hz
coenzyme A	CoA	high performance liquid chromatography	HPLC
concentrate	conc.	horsepower	hp
concentration	concn.	hour	hr
constant	const.	hydrogen ion concentration, negative logarithm of	pH
cosecant	csc	hyperbolic cosecant	csch
cosine	cos	hyperbolic cosine	cosh
cotangent	cot	hyperbolic cotangent	coth
counts per second	counts/sec	hyperbolic sine	sinh
cubic centimeter	cm <sup>3</sup>	inch	in
cultivar (only after specific epithet)	cv.	infrared	IR
decibel	dB	inhibitor constant	K <sub>1</sub>
degree (angular)	°	inside diameter	i.d.
degree Celsius	°C	joule	J
degree Fahrenheit	°F	kelvin	°K
deoxyribonucleic acid (deoxyribonucleate)	DNA	kilocalorie	kcal
		kilogram	kg
		kilometer	km

<b>Term</b>	<b>Abbreviation or Symbol</b>	<b>Term</b>	<b>Abbreviation or Symbol</b>
kilowatt	kW	ortho- (position; preceding chemical name)	(italic) <i>o</i>
lethal dose, 50%	LD <sub>50</sub>	ounce (avoirdupois)	oz
levo- (preceding chemical name)	(small cap) L	outside diameter	o.d.
levorotary (preceding chemical name)	l (-)	page	p
liter	L	pages	pp
logarithm (to base 10; common logarithm)	log	para- (preceding chemical name)	(italic) <i>p</i>
logarithm, natural	ln	parts per billion	ppb
lumen	lm	parts per million	ppm
lux	lx	when applicable, use	mg/L or $\mu\text{L/L}^{-1}$
mass	(italic) <i>m</i>	pascal	Pa
mass charge on electron	(italic) <i>m/e</i>	per	/
maximum	max.	percent	%
melting point	mp	peta- ( $5 \times 10^{15}$ )	P
meta- (preceding chemical name)	(italic) <i>m</i>	pico- ( $\times 10^{-12}$ )	p
meter	m	post meridiem	p.m.
Michaelis constant	$k_m$	pound (avoirdupois)	lb
micro- ( $\times 10^{-6}$ )	$\mu$	pounds per square inch	lb/in <sup>2</sup>
microequivalent	$\mu\text{eq}$	probability	(italic) <i>p</i>
microgram	$\mu\text{g}$	racemic (optical configuration, a mixture of dextro- and levo-)	
microliter	$\mu\text{L}$	(preceding chemical name)	(small caps) DL
micrometer (micron)	$\mu\text{m}$	rate change of a process with 10° increase	Q <sub>10</sub>
micromole	$\mu\text{mol}$	retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)	R <sub>1</sub>
miles per hour	mph	revolutions per minute	rpm
milli- ( $\times 10^{-3}$ )	m	ribonucleic acid	RNA
milliampere	mA	roentgen equivalent man	rem
milliequivalent	meq	second (angular)	"
milligram	mg	second (time)	sec
milliliter	mL	secondary (preceding chemical name; s subscript (e.g., BA <sub>s</sub> ))	(italic) <i>sec-</i>
millimeter	mm	significant at 5% level	*
millimole (mass)	mmol	significant at 1% level	**
millivolt	mV	sine	sin
minimum	min.	species (only after generic name)	sp., spp.
minute (angular)	'	specivies nova (only after specific epithet)	sp. nov.
minute (time)	min	specific gravity	sp gr
mitochondrial deoxyribonucleic acid	mtDNA	specific heat	sp ht
molar (concentration)	(italic) <i>M</i>	specific volume	sp vol
mole	mol	square	sq
month	mo	standard atmosphere	atm
nano- ( $\times 10^{-9}$ )	n	standard deviation	SD
nanometer	nm	standard error	SE
Newton	N	standard temperature and pressure	STP
nicotinamide adenine dinucleotide	NAD	substrate constant	(italic) <i>K<sub>2</sub></i>
nicotinamide adenine dinucleotide, reduced	NADH	surface tension	N/m
nicotinamide adenine dinucleotide phosphate (reduced)	NADP	tangent	tan
normal (concentration)	<i>N</i>	tera- ( $\times 10^{12}$ )	T
normal (preceding chemical name)	<i>n</i>	tertiary (preceding chemical name)	(italic) <i>tert-</i>
not significant	ns	that is	(italic) <i>i.e.</i>
nuclear magnetic resonance	NMR		
number	No.		
ohm	$\Omega$		

<b>Term</b>	<b>Abbreviation or Symbol</b>	<b>Term</b>	<b>Abbreviation or Symbol</b>
thin layer chromatography	TLC	volume	vol
tonne (metric ton)	t	volume ration (volume per volume)	v/v
transfer ribonucleic acid	tRNA	watt	W
ultrahigh frequency	uhf	week	wk
ultraviolet	uv	weight	wt
varietas (variety; only after specific epithet)	var.	weight per volume	w/v
versus	( <i>italic</i> ) vs.	weight ratio ( weight per weight)	w/w
volt	V	yeast	

**If special fonts are not available to you, please indicate italic by single underline, small caps by double underline, caps by triple underline, and bold face by wavy underline.**

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