

1995 Revised Guide to Authors

American Journal of Enology and Viticulture

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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.* 36:43-46 (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 132-136. University of California Press, Berkeley (1980).

Unpublished data

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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.

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When creating composites, match photographs for subject content, background density, and similarity of contrast. Do not combine line drawings and photographs in a composite figure. Photographs in a composite should be mounted on hard cardboard, with the edges in contact; space between photographs will be inserted in printing. Submit two original composite figures or plates for publication and two prints of equivalent quality for review purposes. Black and white illustrations are preferred, but color illustrations may be considered by the Editor. A cost quotation will be provided, and the author or an institutional officer must indicate acceptance of responsibility for the quoted rate in writing before processing of that illustration will be started.

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

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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 hr for 4:00 a.m., 1630 hr 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 ($\mu\text{g}/\text{L}$) 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
acetoxy	AcO	centimeter-gram-second	cgs
acetyl	Ac	chemically pure	CP
active ingredient	a.i.	coefficient	coeff.
Adenosine 5' diphosphate (adenosine diphosphate)	ADP	coenzyme A	CoA
Adenosine 5' monophosphate (adenosine monophosphate)	AMP	colony forming units	cfu
Adenosine 5' triphosphate (adenosine triphosphate)	ATP	concentrate	conc.
alternating current	AC	concentration	concn.
ampere	A	constant	const.
and others	(italic) <i>et al.</i>	cosecant	csc
ante meridem	a.m.	cosine	cos
atmosphere (see also standard atmosphere)	Atm	cotangent	cot
average (abbreviate in tables and equations only)	av.	counts per second	counts/sec
°Balling (°Brix preferred)	°B	cubic centimeter	cm ³
boiling point	bp	cultivar (only after specific epithet)	cv.
British thermal unit	btu	decibel	dB
°Brix	°Brix	degree (angular)	°
calorie (gram calorie; see also kilocalorie)	cal	degree Celcius	°C
°Celcius	°C	degree Fahrenheit	°F
°centigrade	°C	deoxyribonucleic acid (deoxyribonucleate)	DNA
centimeter	cm	dextro (preceding chemical name)	(small cap) D
		dextrorotatory (preceding chemical name)	(italic) <i>d</i> (+)
		diameter	d

Term	Abbreviation or Symbol	Term	Abbreviation or Symbol
direct current	DC	meta- (preceding chemical name)	(italic) <i>m</i>
dissociation constant, negative logarithm of	pK	meter	m
effective dose, 50%	ED ₅₀	Michaelis constant	k _m
electromotive force	emf	micro- ($\times 10^{-6}$)	μ
electron volt	eV	microequivalent	μ eq
equivalent	equiv.	microgram	μ g
exponential	exp	microliter	μ L
figure (abbreviate only in parenthesis, tables and legends)	Fig.	micrometer (micron)	μ m
foot	ft	micromole	μ mol
foot-candle	ft-c	miles per hour	mph
foot-pound	ft-lb	milli- ($\times 10^{-3}$)	m
for example	(italic) <i>e.g.</i>	millampere	mA
freezing point	fp	milliequivalent	meq
frequency modulation	FM	milligram	mg
gram	g	milliliter	mL
gravity (gravitation constant)	(italic) <i>g</i>	millimeter	mm
hectare	ha	millimole (mass)	mmol
hecto- ($\times 10^2$)	h	millivolt	mV
hectoliter	hL	minimum	min.
hertz	hz	minute (angular)	'
high performance liquid chromatography	HPLC	minute (time)	min
horsepower	hp	mitochondrial deoxyribonucleic acid	mtDNA
hour	hr	molar (concentration)	(italic) <i>M</i>
hydrogen ion concentration, negative logarithm of	pH	mole	mol
hyperbolic cosecant	csch	month	mo
hyperbolic cosine	cosh	nano- ($\times 10^{-9}$)	n
hyperbolic cotangent	coth	nanometer	nm
hyperbolic sine	sinh	Newton	N
inch	in	nicotinamide adenine dinucleotide	NAD
infrared	IR	nicotinamide adenine dinucleotide, reduced	NADH
inhibitor constant	K _i	nicotinamide adenine dinucleotide phosphate (reduced)	NADP
inside diameter	i.d.	normal (concentration)	N
joule	J	normal (preceding chemical name)	n
kelvin	°K	not significant	ns
kilocalorie	kcal	nuclear magnetic resonance	NMR
kilogram	kg	number	No.
kilometer	km	ohm	Ω
kilowatt	kW	ortho- (position; preceding chemical name)	(italic) <i>o</i>
lethal dose, 50%	LD ₅₀	ounce (avoirdupois)	oz
levo- (preceding chemical name)	(small cap) L	outside diameter	o.d.
levorotary (preceding chemical name)	I (-)	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 μ 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- ($\times 10^{15}$)	P

Term	Abbreviation or Symbol	Term	Abbreviation or Symbol
pico- ($\times 10^{-12}$)	p	square	sq
post meridiem	p.m.	standard atmosphere	atm
pound (avoirdupois)	lb	standard deviation	SD
pounds per square inch	lb/in ²	standard error	SE
probability	(italic) p	standard temperature and pressure	STP
racemic (optical configuration, a mixture of dextro- and levo-) (preceding chemical name)	(small caps) DL	substrate constant	(italic) K ₂
rate change of a process with 10° increase	Q ₁₀	surface tension	N/m
retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)	R ₁	tangent	tan
revolutions per minute	rpm	tera- ($\times 10^{12}$)	T
ribonucleic acid	RNA	tertiary (preceding chemical name)	(italic) tert-
roentgen equivalent man	rem	that is	(italic) i.e.
second (angular)	"	thin layer chromatography	TLC
second (time)	sec	tonne (metric ton)	t
secondary (preceding chemical name; s subscript (e.g., BA _s)	(italic) sec-	transfer ribonucleic acid	tRNA
significant at 5% level	*	ultrahigh frequency	uhf
significant at 1% level	**	ultraviolet	UV
sine	sin	varietas (variety; only after specific epithet)	var.
species (only after generic name)	sp., spp.	versus	(italic) vs.
specivies nova (only after specific epithet)	sp. nov.	volt	V
specific gravity	sp gr	volume	vol
specific heat	sp ht	volume ratio (volume per volume)	v/v
specific volume	sp vol	watt	W
		week	wk
		weight	wt
		weight per volume	w/v
		weight ratio (weight per weight)	w/w

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Correction

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