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Guide to Authors

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Examples of Literature Citations

Journal article

1. Sanders, E. M., C. S. Ough, *et al.* Determination of free amino acids in wine by HPLC. Am. J. Enol. Vitic. 50:43-46 (1999).

Paper accepted for publication

2. McKenry, M. V., and H. Q. Long. Grape root phenology relative to control of parasitic nematode. Am. J. Enol. Vitic. (In press, 1999).

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Unpublished data

These references should not be included in Literature Cited, but should be cited in brackets 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 [V. L. Singleton, unpublished data, 1984] [L. P. Christensen, personal communication, 1985].

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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.

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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) at the end of the article. Citations must be referenced by number in brackets in the text.

Citations of journal articles should be in the following order: senior author's name followed by initials, all other authors, initials preceding last names up to three authors (if there are more than three authors, list the first two followed by *et al.*), 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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Submit two originals and four copies of each line drawing or glossy print. Frame graphs and affix index marks to ordinates and absicssae. Avoid too bold lettering, numbers, and lines for coordinate axes and curves.

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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. A collection number or that of a comparable listing should identify algae and microorganisms referred to in the manuscript.

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 that 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 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 consistencey, 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
acetoxy	AcO
acetyl	Ac
active ingredient	a.i.
Adenosine 5' diphosphate (adenosine diphosphate)	ADP
Adenosine 5' monophosphate (adenosine monophosphate)	AMP
Adenosine 5' triphosphate (adenosine triphosphate)	ATP
alternating current	AC
ampere	A
and others	(italic) *et al.*
ante meridiem	a.m.
atmosphere (see also standard atmosphere)	Atm
average (abbreviate in tables and equations only)	av.
°Balling (°Brix preferred)	° B
boiling point	bp
British thermal unit	btu
°Brix	°Brix
calorie (gram calorie; see also kilocalorie)	cal
°Celcius	° C
°centigrade	° C
centimeter	cm
centimeter-gram-second	cgs
chemically pure	CP
coefficient	coeff.
coenzyme A	CoA
colony forming units	cfu
concentrate	conc.
concentration	concn.
constant	const.
cosecant	csc
cosine	cos

Term	Abbreviation or Symbol
cotangent	cot
counts per second	counts/sec
cubic centimeter	cm^3
cultivar (only after specific epithet)	cv.
decibel	dB
degree (angular)	°
degree Celcius	° C
degree Fahrenheit	° F
deoxyribonucleic acid (deoxyribonucleate)	DNA
dextro (preceding chemical name)	(small cap) D
dextrorotatory (preceding chemical name)	(italic) *d* (+)
diameter	d
direct current	DC
dissociation constant, negative logarithm of	pK
effective dose, 50%	ED_{50}
electromotive force	emf
electron volt	eV
equivalent	equiv.
exponential	exp
figure (abbreviate only in parenthesis, tables and legends)	Fig.
foot	ft
foot-candle	ft-c
foot-pound	ft-lb
for example	(italic) *e.g.*
freezing point	fp
frequency modulation	FM
gram	g
gravity (gravitation constant)	(italic) *g*
hectare	ha
hecto- ($\times 10^2$)	h
hectoliter	hL
hertz	hz
high performance liquid chromatography	HPLC
horsepower	hp
hour	hr
hydrogen ion concentration, negative logarithm of	pH
hyperbolic cosecant	csch
hyperbolic cosine	cosh
hyperbolic cotangent	coth
hyperbolic sine	sinh
inch	in
infrared	IR
inhibitor constant	K_i
inside diameter	i.d.
joule	J
kelvin	° K
kilocalorie	kcal
kilogram	kg
kilometer	km
kilowatt	kW

Term	Abbreviation or Symbol
lethal dose, 50%	LD_{50}
levo- (preceding chemical name)	(small cap) L
levorotary (preceding chemical name)	l (-)
liter	L
logarithm (to base 10; common logarithm)	log
logarithm, natural	ln
lumen	lm
lux	lx
mass	(italic) *m*
mass charge on electron	(italic) *m/e*
maximum	max.
melting point	mp
meta- (preceding chemical name)	(italic) *m*
meter	m
Michaelis constant	k_m
micro- ($\times 10^{-6}$)	µ
microequivalent	µeq
microgram	µg
microliter	µL
micrometer (micron)	µm
micromole	µmol
miles per hour	mph
milli- ($\times 10^{-3}$)	m
milliampere	mA
milliequivalent	meq
milligram	mg
milliliter	mL
millimeter	mm
millimole (mass)	mmol
millivolt	mV
minimum	min.
minute (angular)	'
minute (time)	min
mitochondrial deoxyribonucleic acid	mtDNA
molar (concentration)	(italic) *M*
mole	mol
month	mo
nano- ($\times 10^{-9}$)	n
nanometer	nm
Newton	N
nicotinamide adenine dinucleotide	NAD
nicotinamide adenine dinucleotide, reduced	NADH
nicotinamide adenine dinucleotide phosphate (reduced)	NADP
normal (concentration)	*N*
normal (preceding chemical name)	*n*
not significant	ns
nuclear magnetic resonance	NMR
number	No.
ohm	Ω
ortho- (position; preceding chemical name)	(italic) *o*

Term	Abbreviation or Symbol
ounce (avoirdupois)	oz
outside diameter	o.d.
page	p
pages	pp
para- (preceding chemical name)	(italic) *p*
parts per billion	ppb
parts per million when applicable, use	ppm mg/L or $\mu L/L^{-1}$
pascal	Pa
per	/
percent	%
peta- ($5\ 10^{15}$)	P
pico- ($\times 10^{-12}$)	p
post meridiem	p.m.
pound (avoirdupois)	lb
pounds per square inch	lb/in^2
probability	(italic) *p*
racemic (optical configuration, a mixture of dextro- and levo-) (preceding chemical name)	(small caps) DL
rate change of a process with 10° increase	Q_{10}
retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)	R_1
revolutions per minute	rpm
ribonucleic acid	RNA
roentgen equivalent man	rem
second (angular)	"
second (time)	sec
secondary (preceding chemical name; s subscript (*e.g.*, BA_S)	(italic) *sec-*
significant at 5% level	*
significant at 1% level	**

Term	Abbreviation or Symbol
sine	sin
species (only after generic name)	sp., spp.
specivies nova (only after specific epithet)	sp. nov.
specific gravity	sp gr
specific heat	sp ht
specific volume	sp vol
square	sq
standard atmosphere	atm
standard deviation	SD
standard error	SE
standard temperature and pressure	STP
substrate constant	(italic) K_2
surface tension	N/m
tangent	tan
tera- ($\times 10^{12}$)	T
tertiary (preceding chemical name)	(italic) *tert-*
that is	(italic) *i.e.*
thin layer chromatography	TLC
tonne (metric ton)	t
transfer ribonucleic acid	tRNA
ultrahigh frequency	uhf
ultraviolet	UV
varietas (variety; only after specific epithet)	var.
versus	(italic) *vs.*
volt	V
volume	vol
volume ration (volume per volume)	v/v
watt	W
week	wk
weight	wt
weight per volume	w/v
weight ratio (weight per weight)	w/w

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