

## GUIDE FOR PREPARING MANUSCRIPTS FOR PUBLISH IN PROCEEDINGS OF CONFERENCE

Participants in the XXXIV National Conference SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES PTEP 2022 will be published in the electronic version. In order to achieve this need to prepare manuscript for publication. The article may be shortened version of the manuscript that you plan to publish in the *Journal on processing and energy in agriculture*. Manuscripts for the Proceedings will be reviewed.

The manuscripts for publication in the Proceedings of the conference write to the following guidelines:

Format: A4

Margins: top 20 mm, bottom 20 mm, left 20 mm, right 20 mm

Title: Times New Roman, font 14, bold, centered

Authors and affiliation institution, e-mail: Times New Roman, font 12, italic, centered

The manuscript **in English** should contain the following sections: introduction, material and methods (material - professional paper), results and discussion (discussion - professional paper), conclusion, acknowledgement and literature. The articles should be written on **3-5 pages**. The manuscript over 5 pages will not be published in this form (as a whole).

The titles of figures and tables should be *Italic*.

*Sample:*

### **EFFECT OF THE PARAMETERS OF OSMOTIC DRYING ON SOME PHYSICAL PROPERTIES OF QUINCE**

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#### **ABSTRACT (100 - 150 words)**

Osmotic drying of quince is used as the first step in combined drying. The removal of moisture during osmotic drying ensures less time for convective drying. Osmotic treatment reduces water activity, provides microbiological stability....

#### **INTRODUCTION**

Quince is a fruit species that is highly appreciated for its aroma. It is typically used in the production of brandy and compotes, while it is rarely used in the fresh state. This is because of the hardness and firmness of the fruit (Babić et al, 2008). Dried quince is used.....

#### **MATERIAL AND METHOD**

A variety of quince Leskovačka was used in the experiment. On the basis of previous research results this variety is very suitable from the aspect of size and shape.....

#### **RESULTS AND DISCUSSION**

During osmotic drying the color parameter  $b^*$ , which means yellow color, changed during all 180 minutes. There is a constant increase in the value of this parameter. Somewhat larger....

#### **CONCLUSION**

The physical properties of food products are the first indicator of quality. Preserving these properties is one of the goals to be achieved during the...

**ACKNOWLEDGEMENTS** (only number of project, not title)

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**REFERENCES** (max 10 references)

Alvarez-Fernandez, Ana, Pilar, P., Abadiãa, J., Anunciacioãn, A. (2003). Effects of Fe deficiency chlorosis on yield and fruit quality in peach (*Prunus persica* L. Batsch). Journal of Agricultural and Food Chiemistry, 51, 5738-5744.