

ИЗИСКВАНИЯ КЪМ ОФОРМЯНЕТО НА СТАТИИТЕ

Текстовете трябва да бъдат подготвени с Microsoft Word
(Office XP) или 2007.

Page Setup			
Paper Size	Margins	Font	Language
A4 Portrait	Top: 25 mm, Bottom: 20 mm Left: 18 mm, Right: 18 mm	Times New Roman (Word for -dows);	English
Font/Font Size		Спецификация	Example
Заглавие:			
Times New Roman 14 pt	Capital Letter, Center, Bold;		
Автори:			
(име и презиме само с инициали, фамилия изписана изцяло), Times New Roman 12 pt, Bold; Месторабота на автора Times New Roman 12 pt	Italic, Center;		
Абстракт:			
Times New Roman 10 pt	Italic. Paragraph formatting: First line 0,5cm, Line Spacing Single, Alignment: Justified обем до 10 реда. Един празен ред;		
Keywords:			
Times New Roman 11pt.	до 10 думи		
Основен текст			

Times New Roman 11pt;	ДВУКОЛОНЕН: Width 8,3 cm, Spacing 0,8cm, Equal column width e отмет- нато	<p>I. Introduction</p> <p>Walnut green husk is an agro-forest waste generated in the walnut (<i>Juglans regia</i> L.) harvest that could be valued as a source of natural compounds with antioxidant and antimicrobial properties [2]. Different works demonstrated the potential antioxidant of walnut products, especially fruits, leaves and ligners which produced by green husks [6, 7, 13].</p> <p>Saunoy et al. (2006) identified thirteen phenolic compounds in walnut green husks: chlorogenic acid, caffeic acid, ferulic acid, sinapic acid, gallic acid, ellagic acid, protocatechuic acid, p-coumaric acid, vanillic acid, catechin, epicatechin, myricetin and juglone. Oliveira et al. (2008) determined that walnut green husk can be used as an easily accessible source of compounds with health protective potential and antimicrobial activity.</p> <p>In the food industry, synthetic antioxidants, such as butylated hydroxyanisole (BHA) and butylated hydroxytoluene (BHT), have long been widely used as antioxidant additives to preserve and stabilize the freshness, nutritive value, flavour and colour of foods, and animal feed products. However, at least one study has revealed that BHT could be toxic, especially at high doses [11].</p> <p>Nowadays, there is an increasing interest in the substitution of synthetic food antioxidants by natural ones. The antioxidant compounds from waste products of food industry could be used for protecting the oxidative damage in living systems by scavenging oxygen free radicals, and also for increasing the stability of foods by preventing lipid peroxidation [4]. Special attention is focused on their extraction from inexpensive or residual sources coming from agricultural industries.</p> <p>Regarding the extraction of antioxidants, supercritical fluid extraction with CO₂ is an alternative method for replacing organic solvent, it has received considerable attention recently. The major advantages of SFE lie in the rapid equilibration, therefore resulting in faster and more efficient extraction of analytes than liquid solvent-based extraction, and the ease with which the contaminants can be separated from supercritical fluids, thus, allowing the reuse of fluids [10]. Carbon dioxide is abundant, inert, non-toxic, environmentally friendly solvent and acceptable in food industry. The extracts obtained by supercritical fluid extraction technique are of outstanding quality and the yields are comparable with those of organic solvent extraction methods. SFE extracts were generally recognized as safe to be used in food products. Therefore, SFE may serve as a promising technology in food and pharmaceutical processing [3, 8].</p> <p>The objectives of this study were (i) to explore applicability of supercritical fluid extraction process for effective extraction of bioactive compounds from</p>
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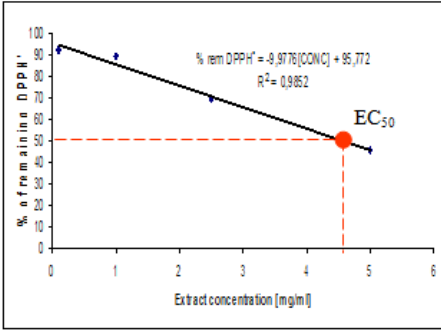
Заглавията на разделите:

Times New Roman 12pt Bold;	Line Spacing: Single, Alignment: Justified, Spacing Before 12pt, After 3pt.	<p>I. Introduction</p> <p>II. Materials and methods</p> <p>III. Results and discussion</p> <p>IV. Conclusions</p> <p>Acknowledgements</p> <p>References</p> <p>Appendices</p>
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Таблицы:

Times New Roman 11pt(или по-дребен)	Номерация с арабски цифри, подравнена в дясно и наименование над тях центрирано. След таблицата се оставя един празен ред. Tables must be embedded into the text and not supplied separately.	<p>Table 1. The absorption maxima (λ_{max}) of walnut green husk extract and extraction factors (EF)</p> <table border="1"> <thead> <tr> <th>Compounds</th> <th>λ_{max} [nm]</th> <th>Absorption</th> <th>EF</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Phenolic acids</td> <td>237</td> <td>0.672</td> <td>67.2</td> </tr> <tr> <td>290</td> <td>0.333</td> <td>33.3</td> </tr> <tr> <td>Total phenolic acids</td> <td>-</td> <td>-</td> <td>10.5</td> </tr> <tr> <td rowspan="2">Flavonoids</td> <td>333</td> <td>0.292</td> <td>29.2</td> </tr> <tr> <td>417</td> <td>1,039</td> <td>103,9</td> </tr> <tr> <td rowspan="3">Carotenoids</td> <td>457</td> <td>0,593</td> <td>59.3</td> </tr> <tr> <td>484</td> <td>0,497</td> <td>47.7</td> </tr> <tr> <td>538</td> <td>0,9</td> <td>90</td> </tr> <tr> <td>Total carotenoids</td> <td>-</td> <td>-</td> <td>302.9</td> </tr> <tr> <td rowspan="2">Chlorophyll</td> <td>611</td> <td>0.07</td> <td>7</td> </tr> <tr> <td>668</td> <td>0.355</td> <td>35.5</td> </tr> <tr> <td>Total chlorophyll</td> <td>-</td> <td>-</td> <td>42.5</td> </tr> </tbody> </table>	Compounds	λ_{max} [nm]	Absorption	EF	Phenolic acids	237	0.672	67.2	290	0.333	33.3	Total phenolic acids	-	-	10.5	Flavonoids	333	0.292	29.2	417	1,039	103,9	Carotenoids	457	0,593	59.3	484	0,497	47.7	538	0,9	90	Total carotenoids	-	-	302.9	Chlorophyll	611	0.07	7	668	0.355	35.5	Total chlorophyll	-	-	42.5
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Илюстрации (графики, диаграми, схеми и снимки)

разположени в колоните или на ширината на страницата	Figures must be embedded into the text and not supplied separately.	 <p>Figure 5. Reducing power (EC_{50}) of the walnut green husk extracts towards DPPH free radical</p>
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Надписи на илюстрации														
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Литература References:														
Times New Roman 10pt	Книги: трябва да съдържат: автор/и с фамилия и инициали,	1. Gelin BR. <i>Molecular modeling of polymer structures and properties.</i> Cincinnati, OH: Hanser												

	<p>заглавие на книгата (в курсив), мястото на издаване и име на издателя</p> <p>Списания: трябва да съдържат: фамилия и инициали на автора, инициали и фамилия на останалите автори, заглавие на статията, заглавие на списанието (в курсив), година на издаване, номер и номерация на страниците.</p> <p>Електронни издания:</p> <p>Литература издадена на език различен от английския и на кирилица:</p>	<p>/Gardner Publishers; 1994.</p> <p>2. Popov V.N., Van Doren V.E., Balkanski M. Elastic properties of singlewalled carbon nanotubes. <i>Phys Rev B</i> 2000;6, pp. 3078–3084.</p> <p>3. Rosende D., Renewable Energy Industry Roadmap for Latvia, [online] Available at: <http://www.repap2020.eu/fileadmin/user_upload/Roadmaps/REPAP_-_RES_Industry_Roadmap_Latvia_v2-cl_2_.pdf> [Accessed 23 March 2011].</p> <p>4. Ditchев S., <i>Safety and Quality Management</i>, Plovdiv, Academic edition of University of Food Technologies, 2012 Дичев</p>
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	<p>изписването става и на оригиналния език</p> <p>При повече от един автор: изписва се фамилията и инициалите на първия автор след което се записва: et al. или на кири-лица : и др.</p> <p>Дисертационни работи:</p> <p>Трудове представени на конференции:</p> <p>Международни стандарти:</p>	<p>С., (<i>Управление на безопасността и качеството</i>, Пловдив, Академично издание на Университета по хранителни технологии, 2012).</p> <p>5. Piskac J. et al. Regulations for electric power system no. 2 -failure statistics at electricity distribution, Prague: CEZ; 1974.</p> <p>6. Walther J. H. Discrete vortex method for two-dimensional flow past bodies of arbitrary shape undergoing prescribed rotary and translation motion. (1994) Doctoral Dissertation, Technical University of Denmark, DK-2800, Lyngby Denmark.</p> <p>7. Salunkhe A. et al. Adaptive Neuro Fuzzy Controller for Process Control System, IEEE Region 10 Colloquium and 3rd International Conf. on Industrial and Information System. Dec 8-10, 2008.</p> <p>8. ISO TC/34SC 5 2002. Cheese and processed cheese</p>
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	<p>Национални стандарти:</p> <p>В текста цитираната литература се изписва в средни скоби [1], [2], . . .</p>	<p>product-Determination of fat content_Gravimetric method (Reference method).</p> <p>9. DIN EN ISO 10303 AP 214 Standard for exchange of product model data.</p>
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