ИЗИСКВАНИЯ КЪМ ОФОРМЯНЕТО НА СТАТИИТЕ

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Title:		
Times New Roman 14 pt	Capital Letter, Center, Bold;	
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Working place of the author Times New Ro-man 12 pt	Italic, Center;	
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Times New Roman 10 pt	Italic. Paragraph formatting: First line 0,5cm, Line Spacing Single, Alignment: Justified up to 10 lines max. Single empty line;	
Keywords:		
Times New Roman 11pt.	up 10 words	
Basic text		

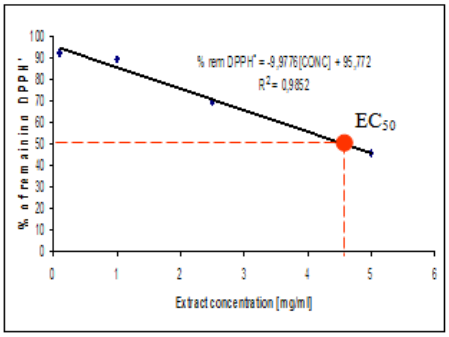
<table>
<tr><td>Times New Roman 11pt;</td><td>Two-columns: Width 8,3 cm, Spacing 0,8cm, Equal column width should be marked on</td><td>I. Introduction
Walnut green husk is an agro-forest waste generated in the walnut (Juglans regia L.) harvest that could be valued as a source of natural compounds with antioxidant and antimicrobial properties [2]. Different works demonstrated the potential antioxidant of walnut products, especially fruits, leaves and liquers which produced by green fruits [6, 7, 13].
Stampar et al. (2006) identified thirteen phenolic compounds in walnut green husks: chlorogenic acid, caffeic acid, ferulic acid, sinapic acid, gallic acid, ellagic acid, protocatehuic acid, syringic acid, vanillic acid, catechin, epicatechin, myricetin, and juglone. Oliveira at al. (2008) determined that walnut green husk can be used as an easily accessible source of compounds with health protective potential and antimicrobial activity.
In the food industry, synthetic antioxidants, such as butylated hydroxyanizole (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].
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.
Regarding the extraction of antioxidants, supercritical fluid extraction with CO_2 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].
The objectives of this study were (j) to explore applicability of supercritical fluid extraction process for effective extraction of bioactive compounds from</td></tr>
<tr><td colspan="3">Titles of sections:</td></tr>
<tr><td>Times New Roman 12pt Bold;</td><td>Line Spacing: Single, Alignment: Justified, Spacing Before 12pt, After 3pt.</td><td>I. Introduction
II. Materials and methods
III. Results and discussion
IV. Conclusions
Acknowledgements
References
Appendices</td></tr>
<tr><td colspan="3">Tables:</td></tr>
<tr><td>Times New Roman 11pt (or smaller)</td><td>Standard (Arabic) numbers must be used accompanies by titles – centered. Each table must be followed by single empty line.
Tables must be embedded into the text and not supplied sepa-rately.</td><td>Table 1. The absorption maxima (λ_{max}) of walnut green husk extract and extraction factors (EF)
<table>
<tr><th>Compounds</th><th>λ_{max} [nm]</th><th>Absorption</th><th>EF</th></tr>
<tr><td>Phenolic acids</td><td>237</td><td>0.672</td><td>67.2</td></tr>
<tr><td></td><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>Flavonoids</td><td>333</td><td>0.292</td><td>29.2</td></tr>
<tr><td>Carotenoids</td><td>417</td><td>1,039</td><td>103,9</td></tr>
<tr><td></td><td>457</td><td>0,593</td><td>59.3</td></tr>
<tr><td></td><td>484</td><td>0,497</td><td>47.7</td></tr>
<tr><td></td><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>Chlorophyll</td><td>611</td><td>0.07</td><td>7</td></tr>
<tr><td></td><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>
</table></td></tr>
<tr><td colspan="3">Images (charts, diagrams, schemes and pictures)</td></tr>
<tr><td>Must be placed within the columns or can take up the page’s width</td><td>Figures must be embedded into the text and not supplied sepa-rately.</td><td> 

Figure 5. Reducing power (EC_{50}) of the walnut green husk extracts towards DPPH free radical</td></tr>
</table>

<table>
<tr><th colspan="3">Titles of figures</th></tr>
<tr><td>Times New Roman 11pt</td><td>Center; Italic</td><td>Figure 5. Reducing power (EC_{50}) of the walnut green husk extracts towards DPPH˙ free radical</td></tr>
<tr><th colspan="3">Units</th></tr>
<tr><td></td><td>Must be written in accordance to the international standards and the SI-system</td><td><table><tr><th>✓</th><th>x</th></tr><tr><td>mm</td><td>мм</td></tr><tr><td>N</td><td>Н</td></tr><tr><td>Pa</td><td>Па</td></tr><tr><td>g</td><td>г</td></tr></table></td></tr>
<tr><th colspan="3">Numerical values</th></tr>
<tr><td></td><td>Comma must be used as decimal sign but not a dot</td><td><table><tr><th>✓</th><th>x</th></tr><tr><td>4, 54</td><td>4. 54</td></tr><tr><td>4 567, 56</td><td>4567, 56</td></tr><tr><td>$5{,}72.10^{6}$</td><td>5.72.10^6</td></tr><tr><td>$6{,}5.10^{-6}$</td><td>6.5E-6</td></tr><tr><td>16 kN</td><td>16kN</td></tr></table></td></tr>
<tr><th colspan="3">Equations:</th></tr>
<tr><td>Equation editor for Word
Full size 12pt
Subscript/Superscript 7 pt
Sub-subscript/ Superscript 5 pt
Symbols 18pt
Sub-symbol 12pt</td><td>Numbered with standard (Arabic) numbers in brackets (1), (Font size 11pt), in the right side of the page</td><td>$$Q(x) = \pm \frac{dM(x)}{dx} \qquad (6.1)$$</td></tr>
<tr><th colspan="3">References:</th></tr>
</table>

Times New Roman 10pt	**Books:** must contain author's or authors' surname and initials, title of the book (Italic), location of publishing and name of the publisher **Journals:** must contain: surname and initials of the author, initials and surnames of the rest of the authors, title of the article, title of the journal (Italic), year of publishing, page numbers. **On-line resources**: **References published in language that is different from English and Cyrillic**: it must be written in the original language as well	[1] Gelin BR. *Molecular modeling of polymer structures and properties*. Cincinnati, OH: Hanser /Gardner Publishers; 1994. [2] Popov V.N., Van Doren V.E., Balkanski M. Elastic properties of singlewalled carbon nanotubes. *Phys Rev B* 2000;6, pp. 3078–3084. [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]. [4] Ditchev S., *Safety and*

	If the authors are more than one: surname and the initials of the first author is written followed by: et al. or in cyrillic: et al. **Dissertations**: **Scientific researches presented on conferences**: **International standards**: **National standards**: In the text, the	*Quality Management*, Plovdiv, Academic edition of University of Food Technologies, 2012Дичев С., (*Управление на безопасността и качеството*, Пловдив, Академично издание на Университета по хранителни технологии, 2012). [5] Piskac J. et al. Regulations for electric power system no. 2 -failure statistics at electricity distribution, Prague: CEZ; 1974. [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. [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.

	references are written inside square brackets [1], [2], . . .	[8] ISO TC/34SC 5 2002. Cheese and processed cheese product-Determination of fat content Gravimetric method (Reference method). [9] DIN EN ISO 10303 AP 214 Standard for exchange of product model data.
Acknowledgments		
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