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**ARTICLE TITLE (< 10 words)**

**First Author1 \***, **Second Author2**

(in format: First name in full, Middle name abbreviated, Last name in full:

**Daniel J. Smith**)

*1University, City, Country*

 *2University, City, Country*

**Keywords:** *First Keyword, Second Keyword, Third Keyword, …. (5-7 words in singular form separated by comma)*

**Abstract**

(200–250 words) cannot exceed 2,000 characters with spaces. The abstract should be original and informative. Please avoid meaningless introductory phrases and vague generalities. Keep in mind that the abstract is the main source of information about your research for most readers. Therefore, you want your abstract to reflect the main results of your research. Make sure it does not exaggerate your achievements. Your abstract should not contain any extra material absent from the article.

 **Funding:** Indicate who funded the research or publication by giving the official abbreviated name of the organization in brackets, the grant number, and its name. State the official abbreviated name of your employer if the study was performed as part of your routine work and did not receive additional funding. The Funding section is optional: if no financial support was involved, do not include this section.

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This part states the relevance of the research and gives a brief review of the publications related to the matter. Make sure your introduction contains a clear problem statement and reflects the objectives of your research. Referenced sources should be indexed in international scientific databases. In-text references should be given in square brackets and numbered [beginning with №1] in order of their appearance in the text. If several sources are quoted, they are given in chronological order.

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Include articles published in leading scientific journals (consult the list for Food Science).

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**Examples:**

1.Reference to a journal publication:

Kim, T.-K., Yong, H.I., Kim, Y.-B., Kim, H.-W., Choi, Y.-S. (2019). Edible Insects as a Protein Source: A Review of Public Perception, Processing Technology, and Research Trends. *Food Science of Animal Resources*, 39(4), 521-540. https://doi.org/10.5851/kosfa.2019.e53

 2. Reference to a journal publication with an article number:

Gravel, A., Doyen, A. (2020). The use of edible insect proteins in food: Challenges and issues related to their functional properties. *Innovative Food Science and Emerging Technologies,* 59, Article 102272. https://doi.org/10.1016/j.ifset.2019.102272

 3.Reference to a book:

 Votava, M., Cerhnohorska, L., Heroldova, M., Hola, V., Mejzlikova, L., Ondrovcik, P., at al. (2003). Special Medical Microbiology. Brno: Neptun. 237–365. (in Czech).

 4.Reference to a chapter in an edited book:

Koopmans, M. (2012). Food-borne viruses from a global perspective. Chapter in a book: Improving Food Safety Through a One Health Approach: Workshop Summary. Washington (DC): National Academies Press (US). 2012. A9.

 5. Reference to a website:

WHO (World Health Organization). (2008). Viruses in food: Scientific advice to support risk management. Microbiological Risk Assessment Series, No. 13. Retrieved from http://www.who.int/foodsafety?/publications?/micro/mra13/en/index.html. Accessed January 20, 2020

 6. Reference to a conference paper or poster presentation:

Abrahantes, J.C., Richardson, J., O’Mahony, M., Pare, A., Bruckers, L., Johne, R. et al. (2017, 14–18 May). *European baseline survey of norovirus in oysters.* Poster session presentation at the Proceedings of the 11th International Conference on Molluscan Shellfish Safety (ICMSS), Galway, Ireland.

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All authors bear responsibility for the work and presented data.

All authors made an equal contribution to the work.

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