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[Title should be concise and relevant to the topic of manuscript, pointing out results rather than methods; keep in mind higher ranking key words in search engines]

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**Key words**:(Arial, bold, Font size 11)maximum 6 words (Arial, lower case, Font size 11, regular, *i.e*. not italic, except names of microorganisms, genes or Latin phrases), use commas between the key words, no separate line for each key word, no punctuation at the end. Do not use generic and too general key words

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Each paper will have sections based on the type of work that is presented. This template should be used for original scientific papers, preliminary communications and scientific notes. Word count is limited to 7000, 6000 and 5000, respectively.

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Sections Materials and Methods, and Results and Discussion may contain subsections. Do not use the same headings in these two sections. If authors would like to divide the main sections of their paper in further subsections, they should use the format suggested above for naming these subsections.

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Tables and Figs. may be mentioned and discussed in Materials and Methods, but only if they do not present the results and if they are relevant for describing the used methodology or samples.

When using equations, in the text they should be written in a separate line and symbols used in the equations need to be explained below the equation, specifying the units, as follows:

*V*(inoculum)=(0.05∙*V*(fermentation)/*A*(seed culture)) /1/

where *V* is the volume (in mL), 0.05 is the initial absorbance (*A*) at 595 nm and *A* is the absorbance of seed culture solution. When mentioned in text, they should be abbreviated as follows: Eq. 1 (if citing more than one in the same sentence: Eqs. 1 and 2).

All used materials and apparatus should be specified, providing full details (model number/name; manufacturer, city, state (where applicable), country of the manufacturer, do not cite a distributor).

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If the manuscript contains supplementary material that will be published only online, then this chapter must be added with the following statement: All supplementary materials are available at: www.ftb.com.hr.

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citing journal articles:

*1*. Horbańczuk OK, Kurek MA, Atanasov AG, Brnčić M, Rimac Brnčić S. The effect of natural antioxidants on quality and shelf life of beef and beef products. Food Technol Biotechnol. 2019;57(4):439-47.

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<https://doi.org/10.1016/j.lwt.2017.08.076>

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*4*. Kowalski S, Lukasiewicz M, Bednarz S, Panus M. Diastase number changes during thermal and microwave processing of honey. Czech J Food Sci. 2012;30:21-6.

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*10.* Law BA. Enzymes in dairy product manufacture. In: Van Oort M, Whitehurst RJ, editors. Enzymes in food technology. Oxford, UK: Wiley-Blackwell; 2009. pp. 88-102. <https://doi.org/10.1002/9781444309935.ch5>

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<https://doi.org//10.1016/B978-0-444-63662-1.00018-X>

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*12*. Harrison RG, Bagajewicz MJ. Predicting the solubility of recombinant proteins in *Escherichia coli*. In: García-Fruitós E, editor. Insoluble proteins, methods in molecular biology (Methods and protocols), vol. 1258. New York, NY, USA: Humana Press; 2015. pp. 403-8.

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citing guides, manuals:

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