**UDC** SHOULD BE FILLED BY THE AUTHOR

**TITLE**

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KEYWORDS: *First Keyword, Second Keyword, Third Keyword, …. (3-5 words in singular form separated by comma)*

ABSTRACT

A single paragraph of about 100-150 words.

**Funding:** Please add: “This research received no external funding” or “This research was funded by NAME OF FUNDER, grant number XXX” and “The APC was funded by XXX”.

**Acknowledgements:** In this section, you can acknowledge any support given which is not covered by funding sections. This may include administrative and technical support, or donations in kind (e.g., materials used for experiments)

1. **Introduction**

The introduction should briefly place the study in a broad context and highlight why it is important. It should define the purpose of the work and its significance. The current state of the research field should be carefully reviewed and key publications cited. Please highlight controversial and diverging hypotheses when necessary. Finally, briefly mention the main aim of the work and highlight the principal conclusions. As far as possible, please keep the introduction comprehensible to scientists outside your particular field of research.

References should be numbered in order of appearance and indicated by a numeral or numerals in square brackets – e.g., [1] or [2,3], or [4-6]. See the end of the document for further details on references.

1. **Materials and methods**

The Materials and methods should be described with sufficient details to allow others to replicate and build on the published results.

New methods and protocols should be described in detail while well-established methods can be briefly described and appropriately cited.

1. **Results and discussion**

This section should provide a concise and precise description of the experimental results, their interpretation, as well as the experimental conclusions that can be drawn.

Authors should discuss the results and how they can be interpreted from the perspective of previous studies and of the working hypotheses. The findings and their implications should be discussed in the broadest context possible. Future research directions may also be highlighted.

All figures and tables should have a number and heading and should be cited in the main text as Figure 1, Table 1, etc. All explanations, including abbreviations, should be placed in footnotes.

Table 1

**Table title**

|  |  |  |
| --- | --- | --- |
| **Title 1** | **Title 1** | **Title 3** |
| entry 1 | data | data |
| entry 2 | data | data\* |

\*Tables may have a footnote.

The text continues here (Figure 1 and Table 2).

Figures should be placed in the main text near to the first time they are cited. A caption on a single line should be centered.

**Figure 1.** Figure title

If there are multiple panels, they should be listed as: (a) Description of what is contained in the first panel; (b) Description of what is contained in the second panel.

|  |  |
| --- | --- |
|  |  |
| (**a**) | (**b**) |

**Figure 2.** Figure title

This is example 1 of an equation:

|  |  |
| --- | --- |
| $$2x=2^{n}+\frac{b}{m}$$ | (1) |

The text following an equation need not be a new paragraph. Please punctuate equations as regular text.

1. **Conclusions**

In this section authors should formulate a main conclusion that answers the question posed in Introduction.

1. **References**

In accordance with the following examples

**Examples:**

* *Reference to the publication in the journal:*
1. 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>
* *Reference to the publication the journal in another language:*
1. Zubero Oleagoitia, M. B., Aurrekoetxea Agirre, J. J., Ibarluzea Maurolagoitia, J. M., Arenaza Amezaga, M. J., Basterretxea Irurzun, M., Rodríguez Andrés, C., Sáenz Domínguez, J. R. (2008). Heavy metals (Pb, Cd, Cr and Hg) in the general adult population near an urban waste treatment plant in Biscay, Spain, in 2006. *Revista espanola de salud publica*, 82(5), 481-492. <https://doi.org/10.1590/s1135-57272008000500004> (In Spanish)
* *Reference to the publication in the journal with the article number:*
1. 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
* *Book reference:*
1. Votava, M., Cerhnohorska, L., Heroldova, M., Hola, V., Mejzlikova, L., Ondrovcik, P., at al. (2003). Special Medical Microbiology. Brno: Neptun. 237-365.
* *The link to the article in the book under editing:*
1. 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.
* *Link to electronic resource:*
1. 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
* *Link to the article in the conference proceedings or presentation:*
1. 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.
* *Patent Reference:*
1. Dikataldo S. N., Magaletta R. L. Method for determining the in vitro glycemic index of food products. Patent RF, no.2010102733. 2011. (in Russian)
* *ISO reference:*

9. ISO 26642:2010. ”Food products. Determination of the glycaemic index (GI) and recommendation for food classification”. Technical Committee: ISO/TC34 Food products. 2010. – 18 p.