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The journal is supported by the Institute of Food Technology (Ital) of the Secretariat of Agriculture and Food Supply of the São Paulo State Government. The first issue was published in 1998, as an evolution of the endogenous journal called "Ital's Collection", created in 1965.

The Journal BJFT became an electronic publication in a continuous flow, starting in 2016, with free access, whose content can be accessed for free online at SciELO and: <http://bjft.ital.sp.gov.br/> with no registration.

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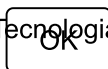
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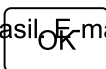
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Brazilian Journal of Food Technology - BJFT recommends the orientation presented in the “Code of good scientific practice” published by FAPESP - São Paulo Research Foundation. It is extremely important that authors interested in publishing papers in the BJFT attend the requirements described in the item “About the communication of research results and their authorship” of this important publication. Attending the directives presented in the report of the Commission on Integrity in Research of the Brazilian agency CNPq - National Counsel of Technological and Scientific Development is also recommended.

The BJFT editors also follow the directives of COPE – Committee on Publication Ethics and recommend that both authors and reviewers meet the requirements of this publication with respect to their attributions.

The BJFT editors declare that the papers published in this journal are subject to retraction when:

- there is clear evidence that the results published are not true, be this due to bad scientific conduct or to non-intentional errors/failures.
- the results have been previously published without citation / reference, permission or appropriate justification.
- plagiarism was involved.
- research that did not attend the principles of ethics was reported.

Considering that the peer reviewing process is fundamental to assure the integrity of scientific publications, and that truth, ethics, and responsibility by all those involved are presupposed, it is expected that the reviewers attend the following minimal requirements:

- to only agree to review articles within their area of knowledge.
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- to declare any conflict of interest to the editor, be it real or potential, refusing to evaluate the paper if they feel incapable of proceeding with a just and impartial review.
- not to be influenced by diverse prejudices or commercial interests.
- to recognize that the involvement of third parties in the review process is considered as serious bad conduct.

Regarding the authors, one expects that they attend the following minimal requirements:

- to only submit for publication the results of research carried out in an ethical and responsible way, according to the pertinent

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legislation.

- to present the results in a clear and honest way, without any type of undue data “fabrication”, falsification or manipulation.
- to describe the used methods in a clear, non-ambiguous way, such that the results can be confirmed by other researchers.
- to attend the presupposition that all the authors of the paper contributed individually and truthfully to the carrying out of the research.
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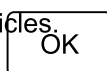
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## Form and preparation of manuscripts

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## 1. CONTENT AND CLASSIFICATION OF THE DOCUMENTS FOR PUBLICATION

National and international manuscripts presenting new concepts or experimental approaches and not simply scientific data repositories will be accepted.

Papers published in the BJFT are classified into these categories.

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1.2. REVIEW ARTICLES: These are interrelated extracts from the available literature about a subject that fits into the scope of this journal and which contain conclusions about the available knowledge. They should preferably be based on literature published in the last five years.

1.3. SCIENTIFIC NOTES: These are partial reports of original research which, due to their relevance, justify prior publication. They should follow the same standard as a scientific article and could subsequently be published in the complete form as a Scientific Article.

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(Reeside, 1927b)

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### - Periodical publication (Journal articles)

Dumais, S. A., Rizzuto, T. E., Cleary, J., & Dowden, L. (2013). Stressors and supports for adult online learners: Comparing first- and continuing-generation college students. *American Journal of Distance Education*, 27(2), 100-110. <https://doi.org/10.1080/08923647.2013.783265>

Reitzes, D. C., & Mutran, E. J. (2004). The transition to retirement: Stages and factors that influence retirement adjustment. *International Journal of Aging and Human Development*, 59(1), 63-84. Retrieved from <http://journals.sagepub.com/home/ahd>

Spagnol, W. A., Silveira Junior, V., Pereira, E., & Guimarães Filho, N. (2018). Monitoramento da cadeia do frio: novas tecnologias e recentes avanços. *Brazilian Journal of Food Technology*, 21, e2016069. Recuperado em 03 de dezembro de 2018, de [http://www.scielo.br/scielo.php?script=sci\\_arttext&pid=S1981-67232018000100300&lng=en&nrm=iso&tlng=pt](http://www.scielo.br/scielo.php?script=sci_arttext&pid=S1981-67232018000100300&lng=en&nrm=iso&tlng=pt)

Leão, P. R. P. d., Medina, A. L., Vieira, M. A., & Ribeiro, A. S. (2018).

Decomposição de amostras de cerveja com sistema de refluxo para determinação monoelementar por F AAS/AES e determinação multielementar por MIP OES. *Brazilian Journal of Food Technology*, 21, 1-11. <http://dx.doi.org/10.1590/1981-6723.6217>

### Books

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Jans, N. (1993). *The last light breaking: Life among Alaska's Inupiat Eskimos*. Anchorage, AK: Alaska Northwest Books.

Miller, J., & Smith, T. (Eds.). (1996). *Cape Cod stories: Tales from Cape Cod, Nantucket, and Martha's Vineyard*. San Francisco, CA: Chronicle Books.

For a single editor, use "(Ed.)".

Arking, R. (2006). *The biology of aging: Observations and principles* (3rd ed.). New York, NY: Oxford University Press.

Meilgaard, M., Vance Civillie, G., & Thomas Carr, B. (1999). *Sensory evaluation techniques* (464 p.). Leeds: CRC Press.  
<http://dx.doi.org/10.1201/9781439832271>

### **E-book**

Chaffe-Stengel, P., & Stengel, D. (2012). *Working with sample data: Exploration and inference*. <https://doi.org/10.4128/9781606492147>

Miller, L. (2008). *Careers for nature lovers & other outdoor types*. Retrieved from <http://www.ebscohost.com>

### **- Chapters of books**

Haybron, D. M. (2008). Philosophy and the science of subjective well-being. In M. Eid & R. J. Larsen (Eds.), *The science of subjective well-being* (pp. 17-43). New York: Guilford Press.

Quina, K., & Kanarian, M. A. (1988). Continuing education. In P. Bronstein & K. Quina (Eds.), *Teaching a psychology of people: Resources for gender and sociocultural awareness* (pp. 200-208). Retrieved from <http://www.ebscohost.com/academic/psycinfo>.

### **- Technical Standards**

Associação Brasileira de Normas Técnicas. (2011). *Alumínio e suas ligas - Chapa lavrada para piso - Requisitos* (ABNT NBR 15963:2011). Rio de Janeiro: Autor.

ASTM International. (2009). *Standard specification for polyethylene terephthalate film and sheeting* (D5047-17). West Conshohocken: Author.

### **- Legislation (Ordinances, decrees, resolutions, laws)**

Brasil. Ministério da Agricultura, Pecuária e Abastecimento. (2014, fevereiro 21). Regulamenta a Lei no 7.678, de 8 de novembro de 1988, que dispõe sobre a produção, circulação e comercialização do vinho e derivados da uva e do vinho (Decreto nº 8.198, de 20 de fevereiro de 2014). *Diário Oficial [da] República Federativa do Brasil*, Brasília.

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Resolução (Resolução - RDC nº 91, de 11 de maio de 2001). *Diário Oficial [da] República Federativa do Brasil*. Retrieved from: [http://portal.anvisa.gov.br/documents/10181/2718376/\(1\)RDC\\_91\\_2001\\_COMP.pdf/fb132262-e0a1-4a05-8ff7-bc9334c18ad3](http://portal.anvisa.gov.br/documents/10181/2718376/(1)RDC_91_2001_COMP.pdf/fb132262-e0a1-4a05-8ff7-bc9334c18ad3)

European Union. (2014). European Commission's Directorate General Health and Consumers. *Guidance notes on the classification of a United States of America*, 108(40), 16819-16824. <http://dx.doi.org/10.1073/pnas.1016644108>. PMID:21949380

European Union. (2006). Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, L 364/5–L 364/24. *Official Journal of the European Union*, Bruxelas.

#### **- Patents**

Flamme, E., & Bom, D. C. (2011). U.S. Patent No. WO 2011/067313, A1. Washington, DC: Patent Cooperation Treaty.

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