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The contribution to the Proceedings should be made in the recommended range of four to five pages, incl. tables, or graphs and images and a list of used literature.

Process contributions in MS Word Document format ***.doc(x)** or Rich Text File (*.rtf), label the file **L[lecture serial number]_[First author surname]** in case of lecture or **P[poster serial number]_[First author surname]** in case of poster presentation (eg. **P8_Novak**) and send as an e-mail attachment to: czechfoodchem@vscht.cz. Maximum file size should not exceed 5MB.

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Header and text template (dummy):

L1

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(2) Ústav analýzy potravin a výživy, VŠCHT Praha, Technická 5, 166 28 Praha 6

Introduction

Currently it is ...

For the text, use the font "Times New Roman", size 12 pt, spacing 1. Margins: top, bottom, right, left 25 mm, block alignment, indentation of the beginning of the paragraph 0.75 cm from the margin. Please remove other formatting. The text of the contribution should, if possible, be structured as follows (does not apply to plenary or commercial contributions):

Introduction

Experimental part

Results and discussion

Conclusion

Chapter titles should be 12 point, Times New Roman, **bold**, with 6 and 3 point spacing above and below the heading. The headings of any subsections should be written the same, but in *italics*. Neither chapters nor subsections should be numbered. Compounds indicated by a number in the text should be numbered in bold (e.g. **III** or **3**). References to literature should be numbered with Arabic numerals in a superscript¹ and before punctuation.

Tables, including headings, should be in 10-point font size, Times New Roman, and formatted as Table I (do not use cross-references). The name of the table and any explanations

below it are reflected from the table at a distance of 3 points (Paragraph function). Do not use a computer number format (eg 4.85E⁻³), the correct number format is 4.85 x 10⁻³.

Table I An overview of the parameters of the FT-NIRS calibration models of poppy seed

Parameter (%)	n ^a	Ign.	Character range	RMSEC ^b	RMSECV ^c	RMSEP ^d	No of factors
Oil	97	5	39,45 - 49,95	0,138	0,327	0,278	11
Palmitic acid	94	3	0,70 - 2,20	0,154	0,186	0,171	8
Stearic acid	95	2	7,00 - 10,60	0,404	0,529	0,514	11
Oleic acid	98	1	9,70 - 22,80	0,271	0,939	0,930	11
Linoleic acid	94	5	65,7 - 78,30	0,576	1,230	1,240	10
Linolenic acid	98	1	0,1 - 1,40	0,165	0,231	0,298	6

^a No of samples, ^b calibration error, ^c cross validation error, ^d prediction error

Use Times New Roman font in figures, graphs and chemical formulas, always 10 point font size in the title, and preferably also in the figure itself. Images should be formatted like Figure 1, image position should be "in text".

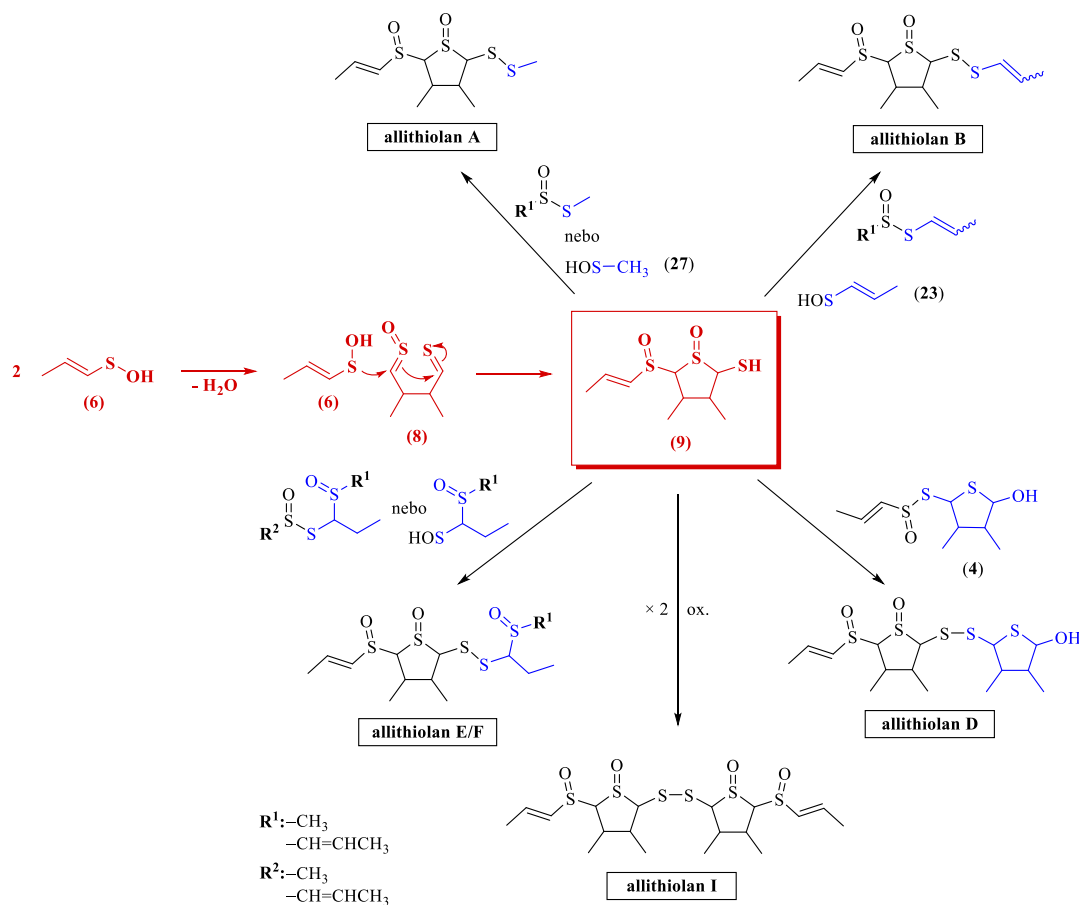


Figure 1 Probable mechanism of formation of allithiolanes A-I

If necessary, add Acknowledgments and Literature (and others, e.g. List of Abbreviations, Nomenclature,...) in the following formats:

Acknowledgments

This work was supported by the Ministry of Education, Youth and Sports no. CZ.111/1.1.11/11.1111. (italics, Times new Roman 10 pt)

Literature

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