

Language: English, needs to be reviewed by a native English speaker. BE AWARE:

Do not exceed a total of 4MB for the entire document (minimum 4 - maximum 6 pages).

GRAPHIC MATERIAL. Images must be own authorship from authors if not authors must have permission of original author. Authors must have permission of people appearing on photos. Authors are allowed to include figures/photographs in separate files numbered as figure 1, figure 2, etc. Within the text, the place that corresponds to each graphic element will be indicated in bold, using the name assigned to each image and the source from which it was obtained. • The boxes (or tables) prepared in Word are the only ones that must remain within the text. Graphs, charts and images that are not prepared in Word must be submitted in their original program. If the graphs are made with drawing editors, the elements must be grouped, that is, they must not move if the text or the image is modified. In no case should they come inserted in Word. Graphs, maps, photographs, figures or any other graphic material must be delivered in black and white or grayscale. If necessary, color images or graphics will be considered. For graphs, lines, dots or other types of fill can be used to establish the differences of each element. • All digitized images must be delivered with a minimum resolution of 300 dpi in tiff or jpg format, in the size that will correspond to their final publication.

Paper title here. Times New Roman, 12 font, bold, justified (three lines maximum).

Authors names: Pérez-Manzano, J., Rodríguez-Casas, P. y Domínguez-Pelayo, A.*...
type * for corresponding autor. Give her/his e-mail address in the footer.

1 Institution and address

2 Institution and address

3 Institution and address

**ABSTRACT (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT,
CAPITAL LETTERS)**

Times New Roman, 12 font and justified. Do not exceed 250-300 words.

Key words: type five words separated by commas. Times New Roman, 12 font, justified.

**INTRODUCTION (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT,
CAPITAL LETTERS)**

Text: Times New Roman, 12 font and justified.

**METHODOLOGY (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT,
CAPITAL LETTERS)**

Text: Times New Roman, 12 font and justified.

In case of subsections or levels of organization:

Subtitle level 2 (Times New Roman, bold, 12 font, aligned to left).

Subtitle level 3 (Times New Roman, 12 font, italics, aligned to left).

Subtitle level 4 (Times New Roman, underlined, 12 font, aligned to left).

RESULTS AND DISCUSSION (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT, CAPITAL LETTERS)

Text: Times New Roman, 12 font and justified.

CONCLUSION (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT, CAPITAL LETTERS)

Text: Times New Roman, 12 font and justified.

ACKNOWLEDGEMENTS (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT, CAPITAL LETTERS)

Text: Times New Roman, 12 font and justified.

BIBLIOGRAPHY (TIMES NEW ROMAN, BOLD, 12 FONT, ALIGNED TO LEFT, CAPITAL LETTERS)

Text: Times New Roman, 12 font and justified. References should be listed in alphabetical order.

References should be written as follows:

One autor: Pérez (2014) or (Pérez, 2014).

Two authors Pérez and Manzano (2014) or (Pérez & Manzano, 2014).

Between three and five authors: First time in the text: Pérez, Manzano and Torres (2014) or (Pérez, Manzano & Torrez, 2014), subsequent time in the text Perez *et al.* (2014) or (Pérez *et al.* 2014).

More than five authors: Pérez *et al.* (2014) or (Pérez *et al.* 2014).

For the Bibliography section please follow these styles:

Article from a journal:

1 author:

Han, H. (2008). Antioxidant activity and phenolic content of lentils (*Lens culinaris*), chickpeas (*Cicer arietinum* L.), peas (*Pisum sativum* L.) and soybeans (*Glycine max*), and their quantitative changes during processing. *International Journal of Food Science and Technology*, 43(11), 1971–1978. doi.org/10.1111/j.1365-2621.2008.01800.x.

2 authors:

Rathod, R. P., & Annature, U. S. (2016). Effect of extrusion process on antinutritional factors and protein and starch digestibility of lentil splits. *LWT - Food Science and Technology*, 66, 114–123. doi.org/10.1016/j.lwt.2015.10.028.

6 authors:

García-Gasca, T., García-Cruz, M., Hernández-Rivera, E., Castañeda-Cuevas, A. L., Yllescas-Gasca, L., & Blanco-Labra, A. (2012). Effects of tepary bean (*Phaseolus acutifolius*) protease inhibitor and Semipure lectin fractions on cancer cells. *Nutrition and Cancer*, 64(8), 1269–1278. doi.org/10.1080/01635581.2012.722246.

More than 7 authors:

Saldanha, C., Varela, P., Poudroux, C., Dessev, T., Myhrer, K., Rieder, A., ... Knutsen, S. H. (2019). The impact of extrusion parameters on physicochemical, nutritional and sensorial properties of expanded snacks from pea and oat fractions. *LWT - Food Science and Technology*, 112 (January), 108252. https://doi.org/10.1016/j.lwt.2019.108252

in press:

Offiah, V., Kontogiorgos, V., & Falade, K. O. (in press). Extrusion processing of raw food materials and by-products: A review. *Critical Reviews in Food Science and Nutrition*. doi.org/10.1080/10408398.2018.1480007

Book:

Muhammad Siddiq & M. A. Uebersax (2012), *Dry Beans and Pulses Production, Processing and Nutrition* (second edition). John Wiley & Sons. <https://doi.org/10.1002/9781118448298.ch5>

Chapter from a book:

Berrios, Jose De J. (2006). Extrusion cooking of legumes: Dry bean flours. In D. R. Heldman (Ed.), *Encyclopedia of Agricultural Food and Biological Engineering* (Vol. 1, pp. 1–8). Taylor & Francis. <https://doi.org/10.1081/E-EAFE-120041506>

Congress publication

Example 1:

Balakrishnan, R. (2006, March 25-26). *Why aren't we using 3d user interfaces, and will we ever?* Paper presented at the IEEE Symposium on 3D User Interfaces. doi: 10.1109/VR.2006.148

Example 2:

Rapp, R. (1995). Automatic identification of word translations from unrelated English and German corpora. In *Proceedings of the 37th Annual Conference of the Association for the Computational Linguistics*, pp. 519–525.

Internet documents

Norton, R. (2006, November 4). How to train a cat to operate a light switch [Video file]. Retrieved from <http://www.youtube.com/watch?v=Vja83KLQXZs>

Thesis and/or dissertation:

Johnston, A. J. (2017). *Acute Effects of Food Products Containing Pulse Flours or Fractions, on Glycemic Response, Insulin, Appetite, and Food Intake in Healthy Young Adults*. (Doctoral Thesis, University of Manitoba). Repository...