**Helal ve Etik Araştırmalar Dergisi**

***Original manuscript***

1. TITLE, Authors and institutions

2. Abstract (250 words)

3. Keywords

4. Introduction

5. Materials and methods

6. Results and Discussion

7. Conclusion

8. Acknowledgement

9. References, including full description of the references.

**PAPER TEMPLATE**

JHER *Vol./No./Year: Page*

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 **TITLE (12 pt)**

*Author Names (12 pt)*

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*Received date: Accepted date:*

**Abstract (12pt)**

(Including the purpose, material-method, findings and results of the article briefly and should be written in English as a single paragraph)

***Keywords:*** (Should be added as 3-6 words below the both abstracts.)

**Özet (12pt)**

(Including the purpose, material-method, findings and results of the article briefly and should be written in Turkish as a single paragraph)

***Anahtar kelimeler:*** (Should be added as 3-6 Turkish words below both abstracts.)

1. **INTRODUCTION (12pt)**

(Revealing the purpose of the study and emphasize the importance of the current literature.)

1. **MATERIAL and METHODS (12pt)**

(All material and method used in the study should be given in plausible detail.)

1. **RESULTS and DISCUSSION (12pt)**

(Should be presented the research finding that were obtained in the study elaborately and the results of the current studies should be interpreted.)

1. **CONCLUSION (12pt)**

(Should be summarized the results of the study, and the suggestions for future studies should also be given.)

1. **ACKNOWLEDGEMENT**

(The persons, institutions and projects contributing to the work can be stated)

1. **REFERENCES (12pt)**

AOAC. 1990. Official Methods of Analysis AOAC. 15th Edition, Washington DC, the USA.

Fratamico, P.M., Crawford, C.G. (1999). Detection by commercial particle-based assays. In: *Encyclopedia of Food Microbiology*, Robinson, R. K. (Ed.), Vol. 2, Academic Press, the UK, pp. 655-661.

Yetim, H., Ekici, L., Özcan, C., Öztürk, I., Törnük, F., Karaman, S. (2017). Effects of some food juices and additives on some physichochemical, teztural, color, microbiological and sensory properties, of cemen paste. Journal of Food Processing Preservation 41 (3): 1-12, [**https://doi.org/10.1111/jfpp.12950**](https://doi.org/10.1111/jfpp.12950)

 **FIGURES AND CHARTS**

(Graphs and figures in the article should be mentioned as “Figure”, tables and charts should also be given as “Chart”. Figures and Charts should be cited in the text and be numbered sequentially according to the order of transition. Abbreviations in the charts and figures and should be explained at the bottom in 10-pt letter size)