

How to Write Articles

Here are a few basic steps to take to craft an interesting, informative article.

Method 1 of 3: Come Up With An Idea

1.Get to know your audience. Decide who you need to write for before proceeding with planning or writing an article. Identify the needs of your readership. What do your readers need to know? How does your own knowledge matchup against the information they need? This will be the easiest way for you to find a topic to write about

- 2.Be unique. If you are writing an article about something that other people are also writing about, try to be unique in how you approach the material
- 3.Be passionate. You should care about the topic you choose to write about. Your enthusiasm will show in your writing and it will be much more engaging for your readers

Method 2 of 3: Research Your Idea

- 1.Learn the basics. Get the general explanation of whatever you are trying to write about. This will give you a basic framework for what to look for as you research
- 2. Find reliable sources. Now that you know what to look for, research your topic. You can use the internet, a library, conduct interviews, watch documentaries, or whatever you feel is appropriate to teach you everything you need to know about your topic. Be an expert!
- 3.Get different types of material. During your research, look for material that isn't text. This can be used or altered to add to your article.

Method 3 of 3: Write Your Article

1.Decide your length. Does this article have a word count? Do you need to fill a certain number of pages? Consider what type of content you're writing about and how much space that can fill, as well as how much needs to be written in order to cover the topic adequately, before proceeding with writing your article.

- 2. Outline your article. Before you begin formal writing, you will want to outline your article.
- 3. Edit your work. Before you submit your work, you will want to do some editing and revision. If time allows, wait for a day or two before editing
- $4. Respect the \ rights \ of \ other \ writers. \ If you \ are \ using \ information \ from \ an \ external \ source, be \ sure \ to \ cite \ the \ source \ at \ the \ bottom \ of \ the \ article.$
- 5. Submit your work. When you've finished, submit your work in the appropriate manner.

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Rajani Kota Review Editor

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Article Review Report

Golden Research Thoughts

International Recognition Multidisciplinary Research Journal

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ORIGINAL ARTICLE

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Isolation Of Heat Resistant Fungi From Canned Fruits



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ABSTRACT:

Increase in the consumption of canned fruit juice rather than the fruit itself raises alarmonto the safety of these canned juices as they are stored for longer period of time unlike the fruit and dormant if spores present could germinate and cause spoilage. Heat-resistant molds are characterized by the production of ascospores or similar structures with heat resistance, in some instances comparable to bacterial spores.

Abstract Report: The Title Accurately Said The Study was About.

INTRODUCTION:

Heat resistant molds can survive heat treatments used for fruit processing and can growand cause spoilage during storage. The heat resistance is attributed to the formation of sexual spores called ascospores and the heat resistance of the ascospores depends on the specie, strain, pH, heating medium and other growth conditions (Beuchat and Pitt, 2006).

Introduction Report: This Article Include Full Introduction, Methods, Results & Introduction Section.

METHODS & MATERIALS:

Malt extract agar (MEA) was used as the culture media, and it was prepared according to the manufacturing guidelines/instructions. Growth of bacterial spores that may survive the heat shock has been prevented by the inclusion of an antibiotic (erythromycin) as described by Pitt and Hocking, (1997). Finally it was sterilized by autoclaving at 121°C for 15minutes.

Methods & Materials Report: Tables/Boxes/Diagram & Images are Used to Explain Specific Points or Background Information. Figures That The Plotted Parameters are Clearly Mentioned.

RESULT:

A total of 31 fungal isolates were obtained from the five canned fruit samples screened. The isolate were classified by grouping into three taxonomic genera namely; Byssochlamys, Talaromycesand Neosartorya. Table A shows the average diameter $covered \ by \ the \ isolates \ on \ the \ plates \ with \ the \ highest \ mean \ recorded \ in \ Orange \ and \ least \ in \ Apple.$

Result Report: Figures are Imported to Provide Explanation for Background Information. Conclusion of This Paper Clearly Supported Results.

DISCUSSION:

The result of this experiment showed that, three genera of heat resistant molds were isolated and identified namely; Byssochlamys, Talaromyces, Neosartorya, out of the five plates of orange cultured. There was growth on arwo of the tested samples. This showed the occurrence or contamination of heat resistant molds in orange and tomato samples, translating to a total of 17.7cm and 12.5cm total diameter and 3.5cm and 2.5cm mean diameter for orange and tomato juice respectively. Apple juice sample has the least with only three positive plates and a total diameter of 6.7cm and 1.3cm mean diameter covered on the plates.

Discussion Report: The Text is Rounded off with a Conclusion that Discusses the Implication of The Findings & Ideas Discussed & Their Impact on Future Research Direction.

REFERENCES:

- Balla C Farkas J. (2006). Minimally processed fruits and fruit products and theirmicrobiohgical safety. In: Hui YH, Barta J, Cano MP, Gusek T, Sidhu JS, Sinha N, editors. Handbook of fruits and fruit processing. Anies, Iowa: Blackwell Publishing, p 115-28.
- Bayne, H. G. and Michener H. D., (1976). Heat resistance of bysssochlamysascospores. Applied environmental microbiology. 37: 449 - 453.
- Beuchat, L.R, Pitt J.L (1992). Detection and enumeration of heat-resistant molds.In: Vanderzant C, Splittstoesser DF, editors. Compendium of methods for the microbiological examination of food. Washington, D.C.: American Public Health Assoc. p 251-63.

Reference Report: There are Places where the Author Sani Ibrahim Need to Cite a Reference, but Have Not

RECOMMENDATIONS:

Abstract Report: Introduce New Regular For Content & Communication.

SUMMARY OF ARTICLE:

	Very	High	Average	Low	Very Low
1. Interest of the topic to the readers	✓				
2. Originally & Novelty of the ideas	1				
3. Importance of the proposed ideas		4			
4. Timelines	4				
5. Sufficient information to support the assertions made & conclusion drawn		4			
6. Quality of writing(Organization, Clarity, Accuracy Grammer)	4				
7. References & Citation(Up-to-date, Appropriate Sufficient)			1		

This Article is Innovative & Original, No Plagiarism Detected

Future Research Suggestions

This Article can expand further research for MINOR/MAJOR Research Project at UGC































Future Research Planning:

- 1. Career For Faculty (http://academicprofile.org/Professor/CareerForFaculty.aspx)
- 2. Academic Plan (http://academicprofile.org/Professor/AcademicPlan.aspx)
- 3. Regarding Professor Promotion (http://academicprofile.org/Professor/regardingPromotion.aspx)
- 4. Fellowship for Post Doctoral (http://academicprofile.org/Professor/FellowshipForPD.aspx)
- 5. Online Course on Research (http://onlineresearch.in/Default.aspx)

Happy Writing... Happy Writing... Sani Ibrahim