

## INSTRUCTIONS FOR THE SHORT ABSTRACT

*The Short Abstract MUST be submitted with the title.*

Set a 1.00 inch left margin and 1.00 inch right margin, leaving 6.50 inches of typing space. Use a 12-point Times New Roman font; conventional or proportional spacing is acceptable, and text must be full-justified. Use a maximum of 24 total lines, SINGLE-SPACED, to compose the abstract as described below. FOLLOW THE EXAMPLE PROVIDED AND LEAVE NO BLANK LINES. Use WordPerfect or Word to prepare the Short Abstract attachment to the e-mail submission.

1. CAPITALIZE AUTHOR NAME(S). List first or single author's last name first, then first name and initial. For other authors, list them first name first. End author list with a comma. Place an asterisk after the name of the presenter.
2. Follow authors immediately with address(es), including zip code. If authors have different addresses, these may be related to the person by use of superscript numbers (see example). End address list with a period.
3. Double space after the address list period, then immediately type the full title of the paper. Capitalize only the first word of the title, except for proper nouns (but use capitals and italics as appropriate for scientific names). **Bold face the full title.**
4. Start the text on the next new line and indent five spaces; use entire 6.50 inch width allowed and do not leave any blank lines in entire abstract. Use a maximum of 24 lines for the entire abstract (authors, addresses, title and text).
5. Compose an informative abstract that contains a concise statement of (1) the problem; (2) experimental methods, if pertinent; and (3) results. The text should cite quantitative data from representative experiments and draw conclusions, if applicable. Statements such as A...results will be discussed...@ are not informative and should not be used.

### SAMPLE ABSTRACT

NARUM, JUDY A.<sup>1</sup>, and SUSAN S. MARTIN<sup>2\*</sup>, <sup>1</sup>Beet Sugar Development Foundation, and <sup>2</sup>USDA, Agricultural Research Service, 1701 Centre Ave., Fort Collins, CO 80526. **Sugars and impurities in peel and interior of *Beta vulgaris*; changes under high-quality storage.**

Two major factors are important in sucrose loss from sugarbeet during pile storage: (1) respiration, and (2) biochemical conversions to compounds such as invert sugar and raffinose. Our objective in this study was to determine the rate of loss of sucrose and changes in other impurities in the peel versus the peeled interior of sugarbeet held under nearly ideal storage conditions. Sugarbeet from commercial, smooth root, and experimental varieties were placed in storage at 4°C and nearly 100% relative humidity. Whole root (RT), interior (IN), and peel (PL) samples were collected at harvest and at three subsequent eight week intervals. Biochemical changes were monitored by analyzing sucrose filtrate samples for pol sucrose; sodium and potassium (emission spectroscopy); amino-N (ninhydrin); weight loss on drying; and Atrue@ sucrose, glucose, fructose, raffinose, and betaine (HPLC). At harvest, HPLC-determined Atrue@ sucrose comprised 14.71%, 14.78%, and 3.01% of RT, IN, and PL fresh weight, respectively; this decreased to 12.33% (RT), 12.82% (ON), and 2.22% (PL) after 24 weeks. At harvest, invert sugar in PL was ca. 14-fold greater (g/100g HPLC sucrose) than in RT, and peel raffinose content (g/100S) was about triple that of RT.