

How to cite right and avoid plagiarism

Dr. B. Pochet

BSA – Gembloux Agro-Bio Tech - ULiège

What is plagiarism? Not for you?

What's your opinion in this case?

Someone is willing to help you with your studies and is willing to save you time. She writes a chapter of your work and authorizes you to present it as yours. Is this plagiarism given that you have the full agreement of the author of the work?

Plagiarism: YES or NO?

Someone is willing to help you with your studies and is willing to save you time. She sends you a chapter of your work and authorizes you to use it as yours. Is this plagiarism given that you have the agreement of the author of the work?

PLAGIARISM!

Plagiarism: YES!

You make it look like you're the author of this text!

What's your opinion in this case?

You find a citation interesting, you copy it in your work and
You take care to correctly mention the author of this
citation.

Plagiarism: YES or NO?

You find a citation interesting and copy it in your work and
You take care to correctly cite the author of this
citation.

PLAGIARISM!

Plagiarism: YES!

You must put the citation in quotation marks!

(You make it seem that you have only taken up an idea but
that it is you who wrote the sentence)

About plagiarism

Plagiarism is:

- ✓ Verbatim copy a sentence (book, journal or web) without quoting it in quotation marks (« ... ») and/or mentioning the source;
- ✓ Insert illustrations into a work without indicating the source;
- ✓ Summarize an author's original idea by expressing it in his or her own words, but failing to identify the source;
- ✓ Translate a text without mentioning the source;
- ✓ Use another person's work and present it as their own (even if they have agreed to it).

About plagiarism

Plagiarism, therefore, is to make your reader believes that you are the author of the text he reads.

There are software programs that detect plagiarism

- Duplichecker: <http://www.duplichecker.com/>
- Plagiarism Checker: <http://smallseotools.com/plagiarism-checker/>

How to mention correctly your sources?

There are many styles to mention sources

Style	Citation	Référence
<i>American Medical Association</i>	1	1. Guillemet TA., Maesen P., Delcarte É., Lognay GC. Factors influencing microbiological and chemical composition of South-Belgian raw sludge, <i>Biotechnol. Agron. Soc. Environ.</i> 2009; 13(2) : 249-255.
<i>American Psychological Association</i>	(Guillemet, Maesen, Delcarte & Lognay, 2009)	Guillemet TA., Maesen P., Delcarte É. & Lognay GC. (2009). Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnologie, Agronomie, Société et Environnement</i> , 13(2), 249-255.
<i>Chicago Manual of Style (Author-Date format)</i>	(Guillemet et al., 2009)	Guillemet Thibault, Philippe Maesen, Émile Delcarte and Georges Lognay. 2009. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnologie, Agronomie, Société et Environnement</i> 13, no 2 (jun 1) : 249-255.
<i>Harvard Reference format 1 (Author-Date)</i>	(Guillemet et al., 2009)	Guillemet TA. et al., 2009. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> , 13 (2), 249-255.
<i>IEEE</i>	1	1. TA. Guillemet, P. Maesen, É. Delcarte and GC. Lognay, "Factors influencing microbiological and chemical composition of South-Belgian raw sludge", <i>Biotechnologie, Agronomie, Société et Environnement</i> , vol 13, no. 2, 2009, pp. 249-255.
<i>National Library of Medicine</i>	1	1. Guillemet T.A., Maesen P., Delcarte É., Lognay G.C., Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> 2009 jun 1; 13(2) : 249-255.
<i>Nature Journal</i>	1	1. Guillemet, TA. et al. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> 13 , 249-255 (2009).
<i>Vancouver</i>	1	Guillemet T.A., Maesen P., Delcarte É., Lognay G.C. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> 2009 jun 1; 13(2) : 249-255.

Style	Citation	Référence
American Medical Association	1	1. Guillemet TA., Maesen P., Delcarte É., Lognay GC. Factors influencing microbiological and chemical composition of South-Belgian raw sludge, <i>Biotechnol. Agron. Soc. Environ.</i> 2009; 13(2) : 249-255.
American Psychological Association	(Guillemet, Maesen, Delcarte & Lognay, 2009)	Guillemet TA., Maesen P., Delcarte É. & Lognay GC. (2009). Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnologie, Agronomie, Société et Environnement</i> , 13(2), 249-255.
Chicago Manual of Style (Author-Date format)	(Guillemet et al., 2009)	Guillemet Thibault, Philippe Maesen, Émile Delcarte and Georges Lognay. 2009. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnologie, Agronomie, Société et Environnement</i> 13, no 2 (jun 1) : 249-255.
Harvard Reference format 1 (Author-Date)	(Guillemet et al., 2009)	Guillemet TA. et al., 2009. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> , 13 (2), 249-255.
IEEE	1	1. TA. Guillemet, P. Maesen, É. Delcarte and GC. Lognay, "Factors influencing microbiological and chemical composition of South-Belgian raw sludge", <i>Biotechnologie, Agronomie, Société et Environnement</i> , vol 13, no. 2, 2009, pp. 249-255.
National Library of Medicine	1	1. Guillemet T.A., Maesen P., Delcarte É., Lognay G.C., Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> 2009 jun 1; 13(2) : 249-255.
Nature Journal	1	1. Guillemet, TA. et al. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> 13 , 249-255 (2009).
Vancouver	1	Guillemet T.A., Maesen P., Delcarte É., Lognay G.C. Factors influencing microbiological and chemical composition of South-Belgian raw sludge. <i>Biotechnol. Agron. Soc. Environ.</i> 2009 jun 1; 13(2) : 249-255.

We'll use this one...

Mention sources



Principle:

Author(s), + Date, + Title, + Source.

Objective:

Allow the reader to find the document, then:

- the document must be available
- you must give enough (but not too much) information

Some samples

Rowe G., Sweet Michael & Beebee Trevor J. C., 2017. *An introduction to molecular ecology*. New York: Oxford University Press.

Pissard A. et al., 2018. Use of NIR spectroscopy on fresh apples to determine the phenolic compounds and dry matter content in peel and flesh. *Biotechnol. Agron. Soc. Envir.*, **22**(1), 3–12.

Some samples

Troxler W.L., 1998. Thermal desorption. In: Kearney P. & Roberts T., eds. *Pesticide remediation in soils and water*. Chichester, UK: Wiley, 105-128.

Ashby J.A. et al., 2000. *Investing in Farmers as Researchers*. CIAT Publication n° 318. Cali, Colombia: CIAT, <http://www.ciat.cgiar.org/downloads/pdf/Investingfarmers.pdf>, (20/06/02).

How to cite sources?



If the sentence is copied, without modification = text citation:

- Use of Quotation marks
- Sub-paragraph if paragraph
- Italic if another language

For the link to the bibliography, at the end of the sentence :

- "(Brown, 1994)"
- "as mentioned by Brown (1994)"

of total polyphenols and antioxidative potential of 'M. sylvestris' have been highlighted (Leontowicz et al., 2002). Cider apples are known to contain higher levels of phenolics than dessert apples, which gives them their characteristic bitter and astringent flavor. Very high concentrations of polyphenols ranging from 1 to 7 g·kg⁻¹ FW have been revealed in French cider apple varieties (Sanoner et al., 1999). A very wide concentration range has also been shown in Basque cider apple varieties (Alonso-Salces et al., 2004). Due to its particularly high polyphenols content (more than 3 g·l⁻¹), 'Kermerrien' is referred to in the literature as belonging to the 'bitter' category within the cider varieties (Boré & Fleckinger, 1997; Collin & Crouzet, 2011).

Apart from 'M. sylvestris' and 'Kermerrien' the varieties with the highest

palatable for direct consumption. The quite high level of TPC in the flesh of the genotypes 'CRAW-AG94' and the variety 'Jonagold' is particularly interesting, since the consumption of an apple consists mainly of the consumption of flesh tissue, even when the peel is not discarded. Consequently, varieties with a high TPC content in flesh constitute good sources of nutrients and should be promoted to improve the intake of bioactive compounds in healthy diet. The position of the wild species 'Malus sylvestris', which stands out from the rest of the varieties, is consistent with the findings of a previous investigation (Leontowicz et al., 2002).

Values for DM in peel and flesh observed in this study are consistent with the literature. Values of 229 g·kg⁻¹ and 159 g·kg⁻¹ in peel and whole apple fruit respectively have been reported by Lata et al. (2005).

12

Biotechnol. Agron. Soc. Environ. 2018 22(1), 3-12

Pissard A., Baeten V., Dardenne P. et al.

their influence on lipids and antioxidant capacity in rats. *J. Nutr. Biochem.*, **13**, 603-610.

López A., Jarén C. & Arazuri S., 2014. Analysis of the influence of the skin on the near infrared absorbance spectra of potato tubers. *NIR News*, **25**, 6-8.

Lovász T., Merész P. & Salgó A., 1994. Application of near infrared transmission spectroscopy for the determination of some quality parameters of apples. *J. Near Infrared Spectrosc.*, **2**, 213-221.

Lu R., Guyer D.E. & Beaudry R.M., 2000. Determination of firmness and sugar content of apples using near-infrared diffuse reflectance. *J. Texture Stud.*, **31**, 615-630.

Markowski J. & Plochanski W., 2006. Determination of phenolic compounds in apples and processed apple

Planchon V., Lateur M., Dupont P. & Lognay G., 2004. Ascorbic acid level of Belgian apple genetic resources. *Sci. Hortic.*, **100**, 51-61.

Sanchez N.H., Lurol S., Roger J.M. & Bellon-Maurel V., 2003. Robustness of models based on NIR spectra for sugar content prediction in apples. *J. Near Infrared Spectrosc.*, **11**, 97-107.

Sanoner P. et al., 1999. Polyphenol profiles of French cider apple varieties (*Malus domestica* sp.). *J. Agric. Food Chem.*, **47**, 4847-4853.

Schulz H. et al., 1999. Application of near-infrared spectroscopy to the simultaneous prediction of alkaloids and phenolic substances in green tea leaves. *J. Agric. Food Chem.*, **47**, 5064-5067.

Some final advice

- Do not cite sources that you have not read
- If it is a secondary source (cited by another author)
 - **there are:**
 - ✓ a danger of misinterpretation of what this author says
 - ✓ a danger of error in the bibliographic record
 - **prefer to:**
 - ✓ footnote this citation (not in the bibliography)
 - ✓ indicate “cited by”
- The citation and reference style you must use is that of the target journal
- Use a management software!