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HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW  
KARYA ILMIAH : JURNAL ILMIAH TERINDEKS SCOPUS**

Judul Karya Ilmiah/Artikel : The effect of fish bone collagens in improving food quality  
 Jumlah Penulis : 4 (empat)  
 Status Pengusul : Penulis pertama/ penulis ke 3/ penulis korespondensi\*\*  
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 Identitas Karya Ilmiah  
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 f. Alamat Web Jurnal : <http://www.ifrj.upm.edu.my/>  
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- Unsur isi artikel → tersaji secara lengkap, sesuai esensi artikel jurnal
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- Kemutakhiran data/informasi tersaji secara cukup memadai, bila ada kekeliruan dg metodologi
- Keabsahan penerbit → cukup baik dan tersaji dg unsur-2 yg lengkap

Semarang, ... 18 ... 2 ... 2020  
 Reviewer I

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 NIP. 19510323 197603 1 001

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c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12			4,0
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			10,6
<b>Total = (100%)</b>				<b>23,6</b>
<b>Nilai Pengusul : <math>0,4 \times 23,6 = 9,44 / 3 = 3,15</math></b>				

Catatan Penilaian Paper oleh Reviewer:

Kejelasan artikel sudah bagus. Namun ada 60rp referensi yg tidak terdapat di Daftar Pustaka dan sebaliknya. Kedalaman pembahasan dan kemutahiran Informasi masih sangat lemah. Topik di artikel masih relevan dg kompetensi pengusul.

Z Referensi : 20

Semarang, ..... Februari 2020  
 Reviewer 2

$$b. \frac{5}{20} \times 100\% = 25\% \Rightarrow \frac{13}{30} \times 12 = 5,2$$

$$c. \frac{4}{20} \times 100\% = 20\% \Rightarrow \frac{10}{30} \times 12 = 4,0$$

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## Source details

Feedback

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**Mini Review**

1. [Pulsed light technology: a novel method for food preservation \(839-848\)](#)
  - o Abida, J., Rayees, B. and Masoodi, F. A.

**Original Articles**

2. [Coffee packaging: Consumer perception on appearance, branding and pricing \(849-853\)](#)
  - o Harith, Z. T., Ting, C. H. and Zakaria, N. N. A.
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  - o Garnida, N., Tjakraatmadja, J. H., Nasution, R. A., Purwanegara, M. S.
4. [Predictors of Intention to Stay for Employees of Casual Dining Restaurant in Klang Valley Area \(863-871\)](#)
  - o Nasyira, M. N., Othman, M. and Ghazali, H.2
5. [Policy of extended producer responsibility \(case study\) \(873-881\)](#)
  - o Herdiana, D. S., Pratikto, Sudjito, S. and Fuad, A.
6. [The impact of service quality on business commitment in B2B segment of agribusiness: An exploratory study of HORECA sector in Malaysia \(883-889\)](#)
  - o Tey, Y. S., Brindal, M., Fatimah, M. A., Kusairi, M. N., Ahmad Hanis, I. A. H. and Suryani, D.
7. [The effect of fish bone collagens in improving food quality \(891-896\)](#)
  - o Darmanto, Y. S., Agustini, T. W, Swastawati, F. and Al Bulushi, I.
8. [Effect of Islamic slaughtering on chemical compositions and post-mortem quality changes of broiler chicken meat \(897-907\)](#)
  - o Addeen, A., Benjakul, S., Wattanachant, S. and Maqsood, S.
9. [Cytotoxicity effect of oil palm \(Elaeis guineensis\) kernel protein hydrolysates \(909-914\)](#)
  - o Chang, S. K., Hamajima, H., Amin, I., Yanagita, T., Mohd. Esa, N. and Baharuldin, M. T. H.
10. [\(GTG\)5-PCR analysis and 16S rRNA sequencing of bacteria from Sarawak aquaculture environment \(915-920\)](#)
  - o Kathleen, M. M., Samuel, L., Felecia, C., Ng, K. H., Lesley, M. B. and Kasing, A.
11. [Development of a SYBR green based real-time polymerase chain reaction assay for specific detection and quantification of Vibrio parahaemolyticus from food and environmental samples \(921-927\)](#)
  - o Micky, V., Nur Quraitu' Aini, T., Velnetti, L., Patricia Rowena, M. B., Christy, C. and Lesley Maurice, B.
12. [Applicability of RIDA®QUICK Verotoxin/O157 Combi kit for detection of Shiga toxin producing Escherichia coli O157:H7 in raw milk \(929-934\)](#)
  - o Kamal, R. M., Merwad, A. M., Ali, S. A., Saber, T. M. and Bayoumi, M. A.
13. [In vitro antibacterial activity of cocoa ethanolic extract against Escherichia coli \(935-940\)](#)
  - o Ariza, B. T. S., Mufida, D. C., Fatima, N. N., Hendrayati, T. I., Wahyudi, T. and

## Effects of pH changes on functional properties of native and acetylated wheat gluten

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### Keywords

Gluten  
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### Abstract

Wheat gluten is an abundant plant protein with many applications in food and non-food products. However, hydrophobicity of the gluten has limited its applications. Acetylation as a common method for protein modification, can improve gluten hydrophilicity. The functional properties of the native and acetylated gluten are affected by the pH of the environment. The main aim of this study was to determine the effects different pH values of 3, 6 and 9 on the functional characteristics of the native and acetylated gluten. Acetylation of the gluten using acetic anhydride under alkaline condition resulted in 44.58% acetylation. The isoelectric point of the native gluten was 6.2 that reduced to 4.4 after acetylation. Upon acetylation water solubility, water absorption, water holding capacity, foaming and emulsifying properties of the gluten improved, significantly ( $p < 0.05$ ). Increasing the pH from 3 to 6 weakened, while further increase of the pH from 6 to 9 enhanced the functional properties of the native gluten. Nevertheless, increasing the pH from 3 to 9 enhanced the functional properties of the acetylated gluten. In total, native gluten can be used for its functional properties in products of acetic or alkaline pH, while acetylated gluten is more suitable in alkaline products.

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## The impact of processing on in vitro bioactive compounds bioavailability and antioxidant activities in faba bean (*Vicia faba* L.) and azuki bean (*Vigna angularis* L.)

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Bioactive compounds  
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### Abstract

Even though bean varieties are widely consumed all over the world, data related to how cooking methods and *in vitro* digestion affect bioactive compounds they contain and data related to bioavailability of polyphenols are limited. The aim of the present study was to investigate how some cooking methods and *in vitro* digestion influence antioxidant activity, total phenols (TP), and total flavonoids (TF) of faba bean and azuki bean. Soaking caused a significant decrease (27.60-38.15%) in the bioavailability of TP of dry faba beans (FB). Soaking in cold water resulted in a significant decrease in TP bioavailability of dry azuki beans (AB). TF content was well retained in AB cooked without soaking but was not detected in FB after *in vitro* digestion. FB soaked in hot water and cooked with the addition of NaHCO<sub>3</sub> showed the greatest inhibition effect on 2,2-diphenyl-1-picrylhydrazyl (DPPH) radical ( $p < 0.05$ ) after *in vitro* digestion. *In vitro* digestion caused increase in the antioxidant activity of both FB and AB.

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