



Dyah Hesti Wardhani <dwardhani@che.undip.ac.id>

Reviewer Invitation for FOODCHEM-D-20-09457

1 message

Edna Regina Amante <em@editorialmanager.com>
Reply-To: Edna Regina Amante <eamante@cca.ufsc.br>
To: Dyah Hesti Wardhani <dwardhani@che.undip.ac.id>

14 December 2020 at 23:37

Ms. Ref. No.: FOODCHEM-D-20-09457

Title: Starch/tea polyphenol nanofibrous films for food packaging application: From facile construction to enhance mechanical, antioxidant and hydrophobic properties
Food Chemistry

Dear Dr. Dyah Hesti Wardhani,

You are invited to review the above-mentioned manuscript that has been submitted for publication in Food Chemistry. The abstract is attached below.

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With kind regards,

Edna Regina Amante, Ph.D.
Receiving (Associate) Editor
Food Chemistry

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Starch food packaging has been received increasing interest in recent years. However, inherent poor water sensitivity and devoid of intrinsic activity restricts the practical application of starch food packaging all along. Here, we show fast, simple, and environmentally friendly route to construct polyfunctional starch/tea polyphenol nanofibrous films (STNFs) by one-step temperature-assisted electrospinning. The effects of introduction of TP on the mechanical and antioxidant properties of STNFs were comprehensively investigated. Results of ABTS free radical scavenging assay showed that the antioxidant activity of STNFs was improved significantly with addition of TP with optimum mechanical properties confirmed by tensile test. More interestingly, the hydrophobic of STNFs was improved dramatically with increasing cross-linking time as indicated by water contact angle measurement but it hardly affected the antioxidant activity. The results of this work offer a major step forward to promote functional starch-based materials for sustainable application in food packaging.

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Dyah Hesti Wardhani <dwardhani@che.undip.ac.id>

Thank you for agreeing to review

1 message

Edna Regina Amante <em@editorialmanager.com>
Reply-To: Edna Regina Amante <eamante@cca.ufsc.br>
To: **Dyah Hesti Wardhani** <dwardhani@che.undip.ac.id>

15 December 2020 at 15:56

Ms. Ref. No.: FOODCHEM-D-20-09457

Title: **Starch/tea polyphenol nanofibrous films for food packaging application: From facile construction to enhance mechanical, antioxidant and hydrophobic properties**
Food Chemistry

Dear Dr. Dyah Hesti Wardhani,

Thank you for agreeing to review manuscript number FOODCHEM-D-20-09457 for **Food Chemistry**.

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Please note that, if present, we ask you to include Highlights and the Graphical Abstract in the reviewing process.

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Edna Regina Amante, Ph.D.
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1K



Dyah Hesti Wardhani <dwardhani@che.undip.ac.id>

Thank you for the review of FOODCHEM-D-20-09457

1 message

Edna Regina Amante <em@editorialmanager.com>
Reply-To: Edna Regina Amante <eamante@cca.ufsc.br>
To: **Dyah Hesti Wardhani** <dwardhani@che.undip.ac.id>

3 January 2021 at 21:24

Ms. Ref. No.: FOODCHEM-D-20-09457

Title: **Starch/tea polyphenol nanofibrous films for food packaging application: From facile construction to enhance mechanical, antioxidant and hydrophobic properties**
Food Chemistry

Dear Dr. Dyah Hesti Wardhani,

Thank you for your review of this manuscript.

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Kind regards,

Edna Regina Amante, Ph.D.
Receiving (Associate) Editor
Food Chemistry

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