

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

Judul Artikel Ilmiah : Anthropometric Profile and Its Correlation to Insulin Resistance in Female Students with Obesity  
 Penulis Artikel Ilmiah : **Fillah Fithra Dieny**, Deny Yudi Fitranti, Firdananda Fikri Jauharany, A. Fahmy Arif Tsani, Umu  
 Status Pengusul : Penulis Utama  
 Identitas Jurnal Ilmiah :  
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 h. Alamat web Jurnal : <https://www.myfoodresearch.com/vol-69474issue-2.html>  
 i. Terindeks di : Scopus (Q3)  
 j. Turnitin : [https://doc-pak.undip.ac.id/11053/1/TURNITIN Anthropometric\\_profile\\_FillahFD.pdf](https://doc-pak.undip.ac.id/11053/1/TURNITIN Anthropometric_profile_FillahFD.pdf)

Kategori Publikasi Jurnal Ilmiah :  Jurnal Ilmiah Internasional  
 (beri ✓ pada kategori yang tepat)  Jurnal Ilmiah Nasional Terakreditasi  
 Jurnal Ilmiah Nasional tidak Terakreditasi

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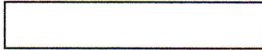
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d. Kelengkapan unsur dan kualitas penerbit (30%)	12			10.00
Nilai Total = (100%)	<b>40</b>			<b>35.50</b>
Nilai pengusul	(60% x 35.50) =			<b>21.30</b>
<b>KOMENTAR/ULASAN PEER REVIEW</b>				
Kelengkapan dan Kesesuaian Unsur	: unsur isi artikel lengkap dan sesuai dengan kaidah penulisan artikel ilmiah.			
Ruang Lingkup dan Kedalaman Pembahasan	: pembahasan jelas dan lengkap, didukung sumber referensi yang relevan dan			
Kecukupan & Kemutakhiran Data & Metodologi	: metode penelitian tepat dan dijelaskan dengan lengkap.			
Kelengkapan Unsur dan Kualitas Penerbit	: Jurnal food research adalah jurnal internasional yang terindeks scopus Q3. diterbitkan oleh Rynnye Lyan Resources. Indeks plagiarisme 24%			

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 Penilai 1



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 Jabatan/Pangkat : Lektor Kepala / Penata Tk I, III/d



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Penulis Artikel Ilmiah : **Fillah Fithra Dieny**, Deny Yudi Fitranti, Firdananda Fikri Jauharany, A. Fahmy Arif Tsani, Umu Faradila, Sophia Rose

Status Pengusul : Penulis Utama

Identitas Jurnal Ilmiah :

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- i. Terindeks di : Scopus (Q3)
- j. Turnitin : [https://doc-pak.undip.ac.id/11053/1/TURNITIN\\_Anthropometric\\_profile](https://doc-pak.undip.ac.id/11053/1/TURNITIN_Anthropometric_profile)

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	40			
a. Kelengkapan dan Kesesuaian unsur isi artikel (10%)	<b>4.00</b>			4.00
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c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	<b>12.00</b>			10.00
d. Kelengkapan unsur dan kualitas penerbit (30%)	<b>12.00</b>			11.00
Nilai Total = (100%)	<b>40.00</b>			<b>35.00</b>
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**KOMENTAR/ULASAN PEER REVIEW**

Kelengkapan dan Kesesuaian Unsur	: Jurnal internasional bereputasi, terindeks SCOPUS dengan SJR 0.218, unsur lengkap dari abstract, introduction, methods, discussion,
Ruang Lingkup dan Kedalaman Pembahasan	: Penelitian untuk melihat hubungan profil antropometri dengan insulin resistensi pada remaja putri dengan obesitas.
Kecukupan & Kemutakhiran Data & Metodologi	: Penelitian observasional dengan total 120 subjek, berusia 18 dan 21 tahun, memiliki lingkar pinggang >80 cm, yang dipilih secara acak. Data profil
Kelengkapan Unsur dan Kualitas Penerbit	: Terbitan lengkap memuat vol, tahun dan daftar isi serta terindeks di SCOPUS.

Semarang,  
Penilai 2

Dr. Diana Nur Afifah, S.TP., M.Si.  
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Bidang Ilmu : Ilmu Gizi  
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## FOOD RESEARCH

Volume 6, Issue 2

April 2022 (*In Progress*)

### Mini Review

#### Review on the application of chemometrics for the standardization and authentication of *Curcuma xanthorrhiza*

Kusumadewi, A.P., Susidarti, R.A., Purwanto, Setyawan, A.A. and Rohman, A.

Available Online: 31 JANUARY 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).044](https://doi.org/10.26656/fr.2017.6(2).044)

The review on the application of chemometrics for the standardization and authentication of *Curcuma xanthorrhiza* was performed by Kusumadewi *et al.*

#### Proactive risk mitigation strategies and building strategic resilience in the food supply chain: a review

Afifa, Y.N. and Santoso, I.

Available Online: 6 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).257](https://doi.org/10.26656/fr.2017.6(2).257)

Afifa and Santoso reviewed the proactive risk mitigation strategies and building strategic resilience in the food supply.

#### *Angelica keiskei* (Ashitaba) has potential as an antithrombotic health food

Ohkura, N., Taniguchi, M., Oishi, K., Inoue, K. and Ohta, M.

Available Online: 6 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).121](https://doi.org/10.26656/fr.2017.6(2).121)

Ohkura *et al.* evaluated the potentiality of *Angelica keiskei* (Ashitaba) as an antithrombotic health food.

### Full Papers

### **Functional and sensory properties of Indonesian bay leaf (*Syzygium polyanthum*) herbal tea**

Halim, Y. and Maryani

Available Online: 6 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).174](https://doi.org/10.26656/fr.2017.6(2).174)

The functional and sensory properties of Indonesian bay leaf (*Syzygium polyanthum*) herbal tea was evaluated by Halim and Maryani.

### **Development of people with disabilities (PWD)-friendly module for bakery production**

Mahmood, A., Mohamad, N.J., Sarbon, N.M., Mohd Zin, Z, Azlin-Hasim, S. and Wan Rosli, W.

Available Online: 6 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).190](https://doi.org/10.26656/fr.2017.6(2).190)

Mahmood *et al.* developed a friendly module for bakery production for people with disabilities (PWD)

### **Nutraceutical qualities of *Cucurbita*, *Vernonia amygdalina Del* and *Ocimum gratissimum* leaves vis-à-vis- vitamins A and C: a source of health benefits**

Adewole, E., Ogunmodede, O.T., Peters, O.A., Oludoro, O. and Awonyemi, O.I.

Available Online: 9 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).514](https://doi.org/10.26656/fr.2017.6(2).514)

Adewole *et al.* studied on the nutraceutical qualities of *Cucurbita*, *Vernonia amygdalina Del* and *Ocimum gratissimum* leaves vis-à-vis- vitamins A and C as a source of health benefits.

### **Sulawesi endemic tubers and perimedular flour properties an initial consideration for alternative sources for food starch ingredient**

Moko, E.M., Rahardiyan, D., Ngangi, J. and Yalindua, A.

Available Online: 9 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).165](https://doi.org/10.26656/fr.2017.6(2).165)

The Sulawesi endemic tubers and perimedular flour properties an initial consideration for alternative sources for food starch ingredient was evaluated by Moko *et al.*

### **Physical characteristics, nutrients, and antinutrients composition of pigeon pea (*Cajanus cajan* (L.) Millsp.) grown in Indonesia**

A'yuni, N.R.L., Marsono, Y., Marseno, D.W. and Triwitono, P.

Available Online: 9 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).172](https://doi.org/10.26656/fr.2017.6(2).172)

The physical characteristics, nutrients, and antinutrients composition of pigeon pea (*Cajanus cajan* (L) Millsp.) grown in Indonesia was studied by A'yuni *et al.*

### **Sensory and microbiological evaluation of probiotic yoghurt made with different types of probiotic cultures starter *Lactobacillus acidophilus* LA-5® and *Bifidobacterium animalis* subsp. *lactis* BB-12®**



Lestari, L.A., Nuriannisa, F., Yuliani, K., Ratnasari, D., Farida, I.N. and Azizah, E.F.

Available Online: 9 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).188](https://doi.org/10.26656/fr.2017.6(2).188)

Lestari *et al.* evaluated the sensory and microbiological evaluation of probiotic yoghurt made with different types of probiotic cultures starter *Lactobacillus acidophilus* LA-5® and *Bifidobacterium animalis* subsp. *lactis* BB-12®.

### **Effect of sucrose addition to antioxidant activity and colour in blue pea flower (*Clitoria ternatea* L.) yoghurt**

Suharman, Nadia, L.S. and Sutakwa, A.

Available Online: 28 FEBRUARY 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).143](https://doi.org/10.26656/fr.2017.6(2).143)

Suharman *et al.* evaluated the effects of sucrose addition to antioxidant activity and colour in blue pea flower (*Clitoria ternatea* L.) yoghurt.

### **Preliminary screening and microbiological evaluation on the environmental hygiene for galley equipment, safety equipment and cabin common facilities of a local airline in Malaysia**

Wing, G.K., Rollon, D.W., Kuan, C.H., Ajau, D., Nor-Khaizura, M.A.R., Hasan, H. and Son, R.

Available Online: 13 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).149](https://doi.org/10.26656/fr.2017.6(2).149)

Wing *et al.* performed a preliminary screening and microbiological evaluation on the environmental hygiene for galley equipment, safety equipment and cabin common facilities of a local airline in Malaysia.

### **Comparative study on chemical and emulsion properties of 'Saba' banana [*Musa acuminata* x *balbisiana* (BBB group) 'Saba'] peel pectin from different extraction methods**

Estribillo, A.G.M., Alcantara, G.A.P., Rivadeneira, J.P., Gaban, P.J.V. and Castillo-Israel, K.A.T.

Available Online: 13 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).182](https://doi.org/10.26656/fr.2017.6(2).182)

A comparative study on chemical and emulsion properties of 'Saba' banana [*Musa acuminata* x *balbisiana* (BBB group) 'Saba'] peel pectin from different extraction methods was performed by Estribillo *et al.*

### **Utilization of $\kappa$ -carrageenan as stabilizer and thickener of honey pineapple (*Ananas comosus* [L. Merr]) jam**

Amin, P., Riyadi, P.H., Kurniasih, R.A. and Husni, A.

Available Online: 13 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).060](https://doi.org/10.26656/fr.2017.6(2).060)

Amin *et al.* utilized  $\kappa$ -carrageenan as stabilizer and thickener of honey pineapple (*Ananas comosus* [L. Merr]) jam.

## **Students' perception, knowledge, attitude and behaviour towards halal food products in Malaysia**

Azlan, A., Zalbahar, N., Sultana, S., Daud, S.M.M. and Yuniastuti, A.

Available Online: 13 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).186](https://doi.org/10.26656/fr.2017.6(2).186)

The student's perception, knowledge, attitude and behaviour towards halal food products in Malaysia was evaluated by Azlan *et al.*

## **Improvement of immune and antioxidant status of COVID-19 vulnerable groups using mung bean sprout yoghurt**

Winarsi, H., Erminawati, E. and Andreas, A.

Available Online: 16 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).533](https://doi.org/10.26656/fr.2017.6(2).533)

Winarsi *et al.* evaluated on the possibility of mung bean sprout yoghurt to improve immune and antioxidant status of COVID-19 vulnerable groups.

## **Co-pigmentation with catechin derived from Indonesian Gambier increases the stability of black rice anthocyanin in isotonic sports drinks during one-month storage in 4°C**

Pramitasari, R., Marcel and Lestari, D.

Available Online: 16 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).230](https://doi.org/10.26656/fr.2017.6(2).230)

Pramitasari *et al.* studied on the derivation of the co-pigmentation with catechin from Indonesian Gambier to increase the stability of black rice anthocyanin in isotonic sports drink during one-month storage in 4°C.

## **In vitro propagation of *Bambusa balcooa* by plant tissue culture technique**

Anbuselvi, S., Priyanka, P.S., Monitha, B. and Saroja Preethy, R.

Available Online: 16 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).210](https://doi.org/10.26656/fr.2017.6(2).210)

The *in vitro* propagation of *Bambusa balcooa* by plant tissue culture technique was studied by Anbuselvi *et al.*

## **Nutritional compositions, physicochemical properties, and sensory attributes of green banana flour-based snack bar incorporated with konjac glucomannan**

Ho, L.-H., Nur Hasyimah, T. and Amira Nadia, A.L.

Available Online: 16 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).275](https://doi.org/10.26656/fr.2017.6(2).275)

Ho *et al.* evaluated the nutritional compositions, physicochemical properties and sensory attributes of green banana flour-based snack bar incorporated with konjac glucomannan.

## **Acceptability of yacon flakes (*Smallanthus sonchifolia*) for dietary use with inulin**

Velásquez-Gamarra, J. and Lozada-Urbano, M.

Available Online: 28 FEBRUARY 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).170](https://doi.org/10.26656/fr.2017.6(2).170)

The acceptability of yacon flakes (*Smallanthus sonchifolia*) for dietary use with inulin was studied by Velásquez-Gamarra and Lozada-Urbano.

### **Nutrition label knowledge among culinary and health students in Indonesia**

Choiriyah, N.A., Dewi, I.C., Rahmah, L. and Iskandar, Z.

Available Online: 20 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).215](https://doi.org/10.26656/fr.2017.6(2).215)

The nutrition label knowledge among culinary and health students in Indonesia was evaluated by Choiriyah *et al.*

### **The beetroot (*Beta vulgaris*) powder improves blood pressure and glucose level Wistar rats after high intensity exercise**

Rahayu, S., Putriningtyas, N.D., Rahayu, T. and Azam, M.

Available Online: 20 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).184](https://doi.org/10.26656/fr.2017.6(2).184)

Rahayu *et al.* evaluated on the beetroot (*Beta vulgaris*) powder on the blood pressure and glucose level Wistar rats after high intensity exercise.

### **Antioxidant, antidiabetic activities and consumer acceptance of *Sargassum hystrix* tea combined with cinnamon powder**

Setiyawan, A. and Husni, A.

Available Online: 20 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).226](https://doi.org/10.26656/fr.2017.6(2).226)

The antioxidant, antidiabetic activities and consumer acceptance of *Sargassum hystrix* tea combined with cinnamon powder was evaluated by Setiyawan and Husni.

### **Wild pepper species consumed as green leafy vegetables among Orang Ulu groups in Asap-Koyan Belaga, Sarawak**

Alan, R., Saupi, N., Tunung, R. and Lepun, P.

Available Online: 20 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).246](https://doi.org/10.26656/fr.2017.6(2).246)

Alan *et al.* evaluated on the wild pepper species consumption among Orang Ulu groups in Asap-Koyan Belaga, Sarawak.

### **Enhanced natural antioxidant compounds in red palm olein-based shortening developed for sandwich cookie cream**

Mohamad Shah, N.K., Sanny, M., Ab Karim, N.A., Kuppan, K. and Mat Yusoff, M.

Available Online: 24 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).118](https://doi.org/10.26656/fr.2017.6(2).118)

The enhanced natural antioxidant compounds in red palm olein-based shortening developed for sandwich cookie cream was studied by Mohamad Shah *et al.*

### **Anthropometric profile and its correlation to insulin resistance in female students with obesity**

Dieny, F.F., Fitranti, D.Y., Jauharany, F.F., Tsani, A.F.A., Faradila, U. and Rose, S.

Available Online: 24 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).129](https://doi.org/10.26656/fr.2017.6(2).129)

Dieny *et al.* gathered data on the anthropometric profile and its correlation to insulin resistance among female students with obesity.

### **Effect of varying processing methods (optimal conditions) on chemical properties of herbal leaf tea produced from "Voi" (*Syzygium nervosum*) leaves**

Minh N.P. and Chanh N.M.

Available Online: 24 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).741](https://doi.org/10.26656/fr.2017.6(2).741)

The effect of varying processing methods (optimal conditions) on chemical properties of herbal leaf tea produced from "Voi" (*Syzygium nervosum*) leaves was evaluated by Minh and Chanh.

### **Nutritional profiles of *Baccaurea macrocarpa* fruit**

Masriani and Fadly, D.

Available Online: 24 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).273](https://doi.org/10.26656/fr.2017.6(2).273)

The nutritional profiles of *Baccaurea macrocarpa* fruit was performed by Masriani and Fadly.

### **Intention to adopt Industry 4.0 technologies among small and medium enterprises in the Malaysian dairy manufacturing industry**

Saeedi, S.A.W., Juwaidah, S. and Kelly, W.K.S.

Available Online: 27 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).211](https://doi.org/10.26656/fr.2017.6(2).211)

The intention to adopt Industry 4.0 technologies among small and medium enterprises in the Malaysian dairy manufacturing industry was studied by Saeedi *et al.*

### **Physicochemical properties, fatty acid composition and FTIR spectra of Gabus (*Channa striata*) fish oil**

Syifa, F., Hidayah, N., Lukitaningsih, E., Irnawati and Rohman, A.

Available Online: 27 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).197](https://doi.org/10.26656/fr.2017.6(2).197)

Syifa *et al.* evaluated the physicochemical properties, fatty acid composition and FTIR spectra of Gabus (*Channa striata*) fish oil.

### **Quality evaluation of millet (*Panicum miliaceum*) instant cereal product in Cebu, Philippines**

Cabrera, A.P.P., Salinasal, J.C.A. and Abello, N.F.H.

Available Online: 27 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).242](https://doi.org/10.26656/fr.2017.6(2).242)

The quality evaluation of millet (*Panicum miliaceum*) instant cereal product in Cebu, Philippines was studied by Cabrera *et al.*

### **Inactivation kinetics of *Salmonella enterica* serovar Typhimurium NCTC 12023 in Chokanan mango (*Mangifera indica* L.) fruit juice by aqueous ozone treatment**

Supian, N.A.M, Shah, N.N.A.K., Shamsudin, R. and Sulaiman, A.

Available Online: 27 MARCH 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).204](https://doi.org/10.26656/fr.2017.6(2).204)

Supian *et al.* studied on the inactivation kinetics of *Salmonella enterica* serovar Typhimurium NCTC 12023 in Chokanan mango (*Mangifera indica* L.) fruit juice by aqueous ozone treatment.

### **Development of Kaya Slice (coconut jam slice): Evaluation of physicochemical, sensory evaluation and macronutrients composition when cooperated with gelatin**

Ab. Rahim, H., Ahmad ,H., Wahab, N. and Ab. Rahim, M.H.

Available Online: 3 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).240](https://doi.org/10.26656/fr.2017.6(2).240)

Ab. Rahim *et al.* developed Kaya Slice (coconut jam slice) incorporated with gelatin and evaluated the physicochemical, sensory evaluation and macronutrients composition.

### **Technique engineering of tapping and shelter of coconut sap and its effect on the quality of crystal coconut sugar**

Mustaufik, Sutiarto, L., Rahayu, S. and Widodo, K.H.

Available Online: 3 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).220](https://doi.org/10.26656/fr.2017.6(2).220)

Mustaufik *et al.* engineered the technique of tapping and shelter of coconut sap and its effect on the quality of crystal coconut sugar.

### **Studies on microencapsulation of *Lactobacillus acidophilus* NCIM 5306 and evaluation of matrix material efficiency in pomegranate juice**

Tonde, A.B., Bhoite, A.A. and Gaikwad, N.N.

Available Online: 3 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).147](https://doi.org/10.26656/fr.2017.6(2).147)

Tonde *et al.* studied on the microencapsulation of *Lactobacillus acidophilus* NCIM 5306 and evaluation of matrix material efficiency in pomegranate juice.

### **Physicochemical characterization and fatty acid profiles of fish oil from milkfish (*Chanos chanos* F.)**

Hidayah, N., Rohman, A., Mustafidah, M. and Irnawati

Available Online: 3 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).222](https://doi.org/10.26656/fr.2017.6(2).222)

Rohman *et al.* evaluated on the physicochemical characterization and fatty acid profiles of fish oil from milkfish (*Chanos chanos* F.)

### **Choux pastry made from fresh eggs: a comparative study between chicken and duck eggs**

Santoso, D.I., Soeryanto, Romadhoni, I.F. and Bahar, A.

Available Online: 3 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).271](https://doi.org/10.26656/fr.2017.6(2).271)

Santoso *et al.* evaluated and compared on the choux pastry made from fresh chicken and duck eggs

### **Exploiting Egyptian dates waste extract as a preservative to improve the quality and safety of chilled chickens**

Abdelrahman, H.A., Ahmed, A.M. and Rana, M.O.

Available Online: 8 APRIL 2022

Abdelrahman *et al.* studied on the possibility of exploiting Egyptian dates waste extract as a preservative to improve the quality and safety of chilled chickens.

### **Estimation of potential bacteriological hazards and their genetic virulence determinants in beef meals provided to intensive care patients**

Abo hashem, M.E., Enany, M.E., Ahmed, A.M., Huda, E.I. and Elsharawy, N.T

Available Online: 8 APRIL 2022

Abo hashem *et al.* estimated the potential bacteriological hazards and their genetic virulence determinants in beef meals provided to intensive care patients.

### **Assessment of biogenic amine level from Cambodia fermented fish products**

Sokvibol, C., Arunya, P., Chuleeporn, C., Wanticha, S. and Kriangkrai, P.

Available Online: 8 APRIL 2022

Sokvibol *et al.* assessed the levels of biogenic amines in Cambodia fermented fish products

### **Evaluation of a colourimetric method for the measurement of oxidation in butter**

Seki, H. and Sugimoto, R.

Available Online: 10 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).310](https://doi.org/10.26656/fr.2017.6(2).310)

Seki and Sugimoto evaluated the colourimetric method for the measurement of oxidation in butter.

### **Volatile compounds and physicochemical characteristics of Thai roasted chilli seasoning**

Sukchum, N., Surasereewong, S. and Chaethong, K.

Available Online: 10 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).244](https://doi.org/10.26656/fr.2017.6(2).244)

The volatile compounds and physicochemical characteristics of Thai roasted chili seasoning was studied by Sukchum *et al.*

### **Sensorial and physicochemical characterisation of snack bar with gum arabic (*Acacia seyal*) addition**

Ishak, S.F., Mohd Abd Majid, H.A., Mohd Zin, Z., Zainol, M.K. and Jipiu, L.B.

Available Online: 10 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).141](https://doi.org/10.26656/fr.2017.6(2).141)

Ishak *et al.* characterised sensorial and physicochemical of snack bar with gum arabic (*Acacia seyal*) addition.

### **Assessment of cyanide content and nutritional composition of odourless fufu flour produced using different processing techniques**

Ogungbemi, K., Balogun, B., Ajisafe, S.S., Balogun, D.A., Ilesanmi, F.F. and Ilori, A.O.

Available Online: 10 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).294](https://doi.org/10.26656/fr.2017.6(2).294)

Ogungbemi *et al.* assessed the cyanide content and nutritional composition of odourless fufu flour produced using different processing techniques.

### **Banana resistant starch inhibitory inflammation and cyclooxygenase-2 in BALB/c mice induced by azoxymethane and dextran sodium sulfate**

Pratiwi, S.N., Afifah, D.N., Widyastiti, N.S., Karlowee, V., Anjani, G. and Istiadi, H.

Available Online: 17 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).262](https://doi.org/10.26656/fr.2017.6(2).262)

The banana resistant starch inhibitory inflammation and cyclooxygenase-2 in BALB/c mice induced by azoxymethane and dextran sodium sulfate was studied by Pratiwi *et al.*

### **Chemical composition and acceptability of peanut paste (*Arachis hypogaea* L.) based on proteins isolated from legumes**

Manobanda-Narvaez, J.S., Calizaya-Milla, Y.E. and Saintila, J.

Available Online: 17 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).251](https://doi.org/10.26656/fr.2017.6(2).251)

Manobanda-Narvaez *et al.* evaluated the chemical and acceptability of peanut paste (*Arachis hypogaea* L.) based on proteins isolated from legumes.

### **Chemical and physical properties of canna (*Canna edulis*) and jack bean (*Canavalia ensiformis*)-based composite flours**

Praseptiangga, D., Wandansari and Widyaastuti, D.

Available Online: 17 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).292](https://doi.org/10.26656/fr.2017.6(2).292)

Praseptiangga *et al.* studied the chemical and physical of canna (*Canna edulis*) and jack bean (*Canavalia ensiformis*)-base composite flours.

### **Browning inhibition of fresh-cut apple by coating carrageenan/ascorbic acid/ZnO nanoparticles**

Horison, R., Sulaiman, F.O., Alfredo, D. and Wardana, A.A.

Available Online: 17 APRIL 2022 | [https://doi.org/10.26656/fr.2017.6\(2\).056](https://doi.org/10.26656/fr.2017.6(2).056)

The browning inhibition of fresh-cut apple by coating carrageenan/ascorbic acid/ZnO nanoparticles was evaluated by Horison *et al.*







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