C-11

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

Judul Artikel Ilmiah : Anthropometry indicators that are most related to metabolic profiles in female college students

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

Status Pengusul : Penulis Utama

Identitas Jurnal Ilmiah :
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- b. ISSN : e: 2550-2166
- c. Nomor/Volume/Hal : 3/6/178-186
- d. Edisi (bulan/tahun) : 2022
- e. Penerbit : Rynnye Lyan Resources
- f. Jumlah halaman : 9
- g. DOI artikel (Jika ada) : https://doi.org/10.26656/fr.2017.6(3).250
- h. Alamat web Jurnal : https://www.myfoodresearch.com/
- i. Terindeks di : Scopus (Q3)
- j. Turnitin : https://doc-pak.undip.ac.id/11340/2/TURNITIN_Anthropometry_indicators_FillahFD.pdf

Kategori Publikasi Jurnal Ilmiah (beri ✓ pada kategori yang tepat) :
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- [ ] Jurnal Ilmiah Nasional Terakreditasi
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Kelengkapan dan Kesesuaian Unsur : Unsur isi artikel lengkap, dari abstrak sampai dengan referensi, terdapat ackonwledgment, keterangan dari mulai submit sampai dengan submitted tertera jelas. Penulisan artikel sesuai dengan kaidah penulisan artikel ilmiah.

Ruang Lingkup dan Kedalaman Pembahasan : Hasil penelitian telah dijelaskan dengan lengkap, didukung dengan jurnal yang relevan dan memadai. Hasil penelitian menunjukkan bahwa pengukuran IMT dan WHR yang mudah dilakukan dapat mengidentifikasi adanya sindrom metabolik pada perempuan, hasil yang sangat bermanfaat bagi ilmu pengetahuan. referensi uptodate yaitu kurang dari 10 th.

Kecukupan & Kemutakhiran Data & Metodologi : Penelitian dengan desain studi cross sectional yang dilakukan pada responden mahasiswi usia 19-24 tahun, metode telah dijelaskan dengan jelas, cara pengambilan sampel, uji yang dilakukan, penghitungan dan analisa data, variabel penelitian juga telah dijelaskan. ethical clearance penelitian juga telah disebutkan.

Kelengkapan Unsur dan Kualitas Penerbit : Artikel diterbitkan oleh Jurnal Food Research dari penerbit Rynnye Lyan Resources dengan nomor E-ISSN:2550-2166. Subject area:
Agricultural and Biological Sciences: Food Science. Memiliki nilai SJR th 2020 0.218. jurnal terindeks Scopus Q3. Hasil similiarity index 23%.

Semarang,
Penilai 1

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Penulis Artikel Ilmiah	:	**Fillah Fithra Dieny**, Sophia Rose, A. Fahmy Arif Tsani, Firdananda Fikri Jauharany,Deny Yudi Fitranti
Status Pengusul	:	Penulis Utama
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Kelengkapan dan Kesesuaian Unsur	: Jurnal internasional bereputasi, terindeks SCOPUS dengan SJR 0.218, unsur lengkap dari abstract, introduction, methods, discussion, acknowledgement, dan references
Ruang Lingkup dan Kedalaman Pembahasan	: Penelitian bertujuan untuk menganalisis indikator antropometri yang berhubungan dengan sindrom metabolik pada mahasiswi. Sesuai bidang ilmu dengan pembahasan yang mendalam, mensitasi 85% pustaka primer.
Kecukupan & Kemutakhiran Data & Metodologi	: Desain cross sectional, dengan jumlah subjek yang terlibat sebanyak 163 mahasiswi berusia 19 sampai 24 tahun. Pengambilan sampel secara purposive. Variabel bebas WHtR, WHR, BMI, SAD, dan lingkar pinggul. Variabel terikat dalam penelitian ini adalah komponen sindrom metabolik yang telah diubah menjadi metabolik skor sindrom (cMetS).
Kelengkapan Unsur dan Kualitas Penerbit	: Terbitan lengkap memuat vol, tahun dan daftar isi serta terindeks di SCOPUS.

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

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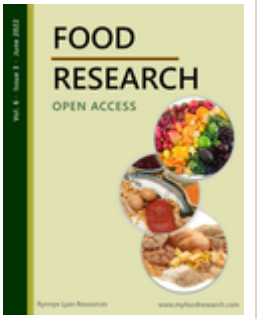

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Mini Review

A review on production, application, and toxicological analyses of nanocrystalline cellulose as a novel fat replacer food additive

Aida Safina, A., Chin N.L., Nur Akmal, I., Nor Nadiah, M.Y. and Yus Aniza, Y.

Available Online: 5 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).231

Aida Safina *et al*. reviewed on the production, application and toxicological analyses of nanocrystalline cellulose as a novel fat replacer food additive.

Full Papers

Moisture content and application rates of inert dust: effects on dust and wheat physical properties

Yao, K.D., Subramanyam, B. and Maghirang, R.G.

Available Online: 5 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).280

Yao *et al*. studied on the effects on dust and wheat physical properties on the moisture content and application rates of inert dust.

Preparation of a protein drink from fish protein hydrolysate obtained from tilapia skin waste

Osiriphun, S., Wangtueai, S., Rachatanaphun, P. and Jirarattanarangsri, W.

Available Online: 5 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).342

Osiriphun *et al.* developed a protein drink from fish protein hydrolysate obtained from tilapia skin waste.

The addition of lactic acid bacteria in the soybean soaking process of tempeh

Magdalena, S., Hogaputri, J.E, Yulandi, A. and Yogiara, Y.

Available Online: 5 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).304

The addition of lactic acid bacteria in the soybean soaking process of tempeh was studied by Magdalena *et al.*

Breadfruit (*Artocarpus altilis*) starch-based nanoparticle formation through dropwise mixing nanoprecipitation

Harsanto, B.W., Pranoto, Y., Supriyanto and Kartini, I.

Available Online: 8 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).308

Harsanto *et al*. formed breadfruit (*Artocarpus altilis*) starch-based nanoparticle through dropwise mixing nanoprecipitation.

Physical properties and sensory acceptability of gum arabic-coated cherry tomato fruit during storage

Sumonsiri, N., Charoensantisuk, K., Paonoi, N. and Kittayangkul, P.

Available Online: 8 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).395

The physical properties and sensory acceptability of gum arabic-coated cherry tomato fruit during storage was evaluated by Sumonsiri *et al.*

Physicochemical properties of yam starches from fifty-five lines of Dioscorea species

Olayide, S.L., Kehinde, O.S., Adeolu, A.A., Olushola, S.A., Nishinari, K. and Simphiwe, M.N.

Available Online: 8 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).224

Olayide *et al*. evaluated the physicochemical properties of yam starches from fifty-five lines of Dioscorea species

Whey protein concentrate mixed beverages and plasma amino acid response in young males

Klaewkla, J., Hudthagosol, C., Chaijenkij, K., Panya, A., Sang-ngoen, D., Phonsatta, N. and Kaewkul K.

Available Online: 8 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).630

Klaewkla *et al*. evaluated the plasma amino acid response in young males consuming whey protein concentrate mixed beverages.

Antioxidant activities and polyphenol compounds of kenaf leaf tea infusion after in-vitro gastrointestinal digestion and consumer perception survey

Goh, K.M., Lee, S.W. and Nyam, K.L.

Available Online: 11 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).590

The antioxidant activities and polyphenol compounds of kenaf leaf tea infusion after in-vitro gastrointestinal digestion and consumer perception survey was conducted by Goh *et al*.

Assessment of *Pseudomonas aeruginosa* biofilm-forming capacities from drinking water in water vending machine

Elexson, N., Sabrina, H., Dalene, L., Eddy, B., Nurul, F.R., Nasra, P., Grace, B., Nick, L., Amirah, Z.J., Nur, D.Z., Dayang, N.A.B., Manju, S. and Tunung, R.

Available Online: 11 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).324

Elexson *et al*. assessed the biofilm-forming capacities of Pseudomonas aeruginosa from drinking water in water vending machine.

Isolation of active compound from *Nephelium lappaceum* L. rind as an antioxidant

Nurani, L.H., Edityaningrum, C.A., Suhaera, Windarsih, A., Riyanto, S. and Rohman, A.

Available Online: 11 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).331

Nurani *et al*. isolated and studied the active compound from *Nephelium lappaceum* L. rind as an antioxidant.

Halal food: a social responsibility on cartel meat issue in Malaysia

Mohd Riza, N.S., Md Ariffin M.F., Hamdan, M.N. and Ramli, N.

Available Online: 11 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).277

Mohd Riza *et al*. evaluated the social responsibility on cartel meat issue on halal in Malaysia.

A comparative study of the physico-chemical properties of prominent cocoa bean in Southern Vietnam

Lam, T.V.H., Phan, T.B.T., Truong, T.N. and Ha, T.T.

Available Online: 14 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).359

Lam *et al*. performed a comparative study on the physico-chemical properites of prominent cocoa

bean in Southern Vietnam

Comparison of the mass tissue strength of strawberry fruit between vertical and horizontal compaction

Ansar, A., Murad, M., Sukmawaty, S. and Ilmaknun, L.

Available Online: 14 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).373

The meat tissue strength of strawberry fruit between vertical and horizontal compaction was compared by Ansar *et al.*

Optimum condition of roasting process of Liberica coffee towards the local and international preference

Halim-Lim, S. A., Wan-Mohtar, W.A.A.Q.I., Surapinchai, S. and Azizan, N.A.Z.

Available Online: 14 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).340

The optimum conditions of roasting process of Liberica coffee towards the local and international preference was evaluated by Halim-Lim *et al.*

Optimization of heat treatment and pH of red and white pear cactus [*Opuntia ficus-indica* (l.) mill.] fruit juice using response surface methodology

Abdulkadir, N., Solomon, W.K. and Woldetsadik, K.

Available Online: 14 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).306

Abdulkadir *et al*. optimized the heat treatment and pH of red and white pear cactus [*Opuntia ficus-indica* (l.) mill.] fruit juice using response surface methodology

Meatball model of porcine DNA detection by TaqMan probe real-time PCR

Sajali, N., Ting, S.M.L., Koh, C.C., Desa, M.N.M., Wong, S.C. and Bakar, S.

Available Online: 19 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).384

Sajali *et al*. evaluated the meatball model of porcine DNA detection by TaqMan probe real-time PCR.

Simultaneous determination of nitrite and nitrate in meat and meat products using ion-exchange chromatography

Mazumdar, R.M., Sharif, M., Khan, T.A., Rahman, M.M. and Abdullah A.T.M.

Available Online: 19 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).339

Mazumdat *et al*. performed a simulatenous determination of nitrite in meat and meat products

using ion-exchange chromatography.

Prediction of diffusion coefficient for losses of minerals from potato during frying

Samir, Z.T., Saeed, S.K., Mohammed, N.K., and Abdul-Rezzak, R.K.

Available Online: 19 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).382

Samir *et al.* predicted the diffusion coefficient for losses of minerals from potato during frying.

Effects of lyotropic series salts on the functional properties of bambara groundnut (*Voandzeia subterranean*) protein isolate

Lawal, O.S., Sodeinde, K.O., Adediran, A.A., Nishinari, K., Olatunji, O.S., and Ayanda, O.S.

Available Online: 19 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).771

The effects of lyotropic series salts on the functional properties of bambara groundnut (*Voandzeia subterranean*) protein isolate were studied by Lawal *et al.*

Physicochemical properties of post laying hen breast meat thawed using various methods

Dwiloka, B., Setiani, B.E., Pramono Y.B., Prihatiningsih, R., Nurussyifa, S.Y. and Puspitoasih, A.D.

Available Online: 22 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).296

The physicochemical properties of post laying hen breast meat thawed using various methods were studied by Dwiloka *et al.*

Anthropometry indicators that are most related to metabolic profiles in female college students

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

Available Online: 22 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).250

Dieny *et al.* evaluated the anthropometry indicators that are most related to metabolic profiles in female college students.

Screening of *Lactobacillus rhamnosus*-producing gamma aminobutyric acid (GABA) isolated from Sumbawa mare milk and its potential application to increase GABA content in fermented milk

Nursini, N.W., Antara, N.S., Sugitha, I.M. and Sujaya, I.N.

Available Online: 22 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).380

Nursini *et al.* screened *Lactobacillus rhamnosus*-producing gamma aminobutyric acid (GABA) isolated from Sumbawa mare milk and studied on its potential to increase GABA content in fermented milk.

The effect of rotary drying temperature on drying characteristic and antioxidant activity of *Etlingera elatior* Jack

Simanjuntak, M.E., Ristiarini, S. and Widyawati, P.S.

Available Online: 22 MAY 2022 I https://doi.org/10.26656/fr.2017.6(3).333

The effect of rotary drying temperature on the drying characteristics and antioxidant activity of *Etlingera elatior* Jack was studied by Simanjuntak *et al.*

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