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Manuscript submitted to Journal of Food Quality

Journal of Food Quality <alaiza.montuano@hindawi.com>
To: d.nurafifah.dna@fk.undip.ac.id

1 March 2021 at 14:05



Dear Dr. Afifah,

Congratulations, the manuscript titled "Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneous-Fermented Shrimp Sausage (*Litopenaeus vannamei*)" has been successfully submitted to Journal of Food Quality.

We will confirm this submission with all authors of the manuscript, but you will be the primary recipient of communications from the journal. As submitting author, you will be responsible for responding to editorial queries and making updates to the manuscript.

In order to view the status of the manuscript, please visit the manuscript details page.

Thank you for submitting your work to Journal of Food Quality.

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Kind regards,
Alaiza Montuano
Journal of Food Quality

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5553432: Revision requested

Zotta Teresa <support@hindawi.com>
Reply-To: Alaiza Alaiza <alaiza.montuano@hindawi.com>
To: Afifah Diana Nur <d.nurafifah.dna@fk.undip.ac.id>

17 August 2021 at 15:36



Dear Afifah Diana Nur,

In order for your submission "Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneous-Fermented Shrimp Sausage (*Litopenaeus vannamei*)" to Journal of Food Quality to proceed to the review process, there needs to be a revision.

Reason & Details:

“

Dear Authors, I am regret to inform you that the manuscript cannot be published in this form. Major revisions are required. Please, find the reviewers' comments below: Reviewer 1 The work was prepared to analyse effects of the spontaneous fermentation on the parameters of the shrimp sausage. Introduction: The Basic Health Research survey conducted in 2018 showed a 1.5% increase in coronary heart disease (CHD) prevalence in Indonesia. This estimate is expected to continuously rise to 23.3 million in 2030 Answer: First Authors mention percentage, then millions. It is not clear how many millions is meant in the first sentence. Consuming functional food products that are low in fat and rich in antioxidants can be an alternative choice for preventing CHD A: Alternative to what? The smoking and roasting process affects product chemical composition and quality, and exposure to 50°C temperature for 3 h optimizes antioxidants and generates high protein levels [21] A: Firstly - smoking and roasting cannot generate protein. It can, however, denature protein and make it easier to digest. Furthermore, reference 21 is about mayonnaise and not smoking. Therefore, long duration of smoking process is implicated in high LAB generation A:I do not see the reason for that. High concentration of protein is not needed for high LAB generation, main goal is high sugar concentration. Moreover, reducing the pH level of fermented sausages to a decent value of 4.5–5.0 inhibits the growth of pathogenic and spoilage bacteria A: What is 'decent' value? Wrong word.

Materials and methods: The first step involved marinating 6? 3% *Litopenaeus*

materials and methods. The first step involved marinating 02.0% *Litopenaeus vannamei* with 2% lime juice before grinding. Then, 12% ice cubes, 9.3% egg whites, 7.5 % tapioca flour, 3.1% corn oil, 1.2% salt, 1.2% sugar, 0.6% garlic, 0.6% ginger, and 0.2% pepper were added A: What kind of percentage is this? Please clarify. Also, how were the shrimp prepared before? Were they frozen or not? At what temperature were they frozen? Were some of the ingredients pasteurised or not? What kind of garlic, ginger and pepper was used? What was the sugar used (was it saccharose or not?). In how many repetitions were the samples prepared? This section needs clarifying. Also, what kind of 'liquid smoke' was used? Organoleptic Test A: What was the temperature of the samples tested? What were the lightning conditions? How were the samples stored before testing? Were all the samples tested at the same day, or not? If on the same day, then how were they stored before testing? Results and discussion This sample demonstrated a percentage inhibition value of 42.09% per 0.1 g and an IC50 of 1.161 ppm and was hence classified in the very powerful category. A: By what criteria it was classified? The increased activity was due to the protein and amino acid hydrolysis caused by LAB-produced enzymes into bioactive peptides with the capability to inhibit free radicals A: How is it known? These parameters were not tested, this is just the hypothesis based on the results from other studies. It cannot be said that this was precisely the reason preparation process before fermentation at 50°C A: Fermentation was performed at 35 degrees, smoking was performed at 50. Vitamin E is one of the compounds contained in shrimp; it is characterized by a phenol group on the 6-chromanol ring and believed to be capable of inhibiting free radicals and preventing fat oxidation A: It is not only believed, but it is a proven fact. Also, add reference. Furthermore, this condition causes cell multiplication and active transport processes, which are expected to facilitate the production of protons as nutrients for survival. A: Describing metabolic process with the H⁺ transfer as "production of protons as nutrients for survival" is a little bit far-fetched. Describe it as it truly is. Furthermore, a reference. The speed of development was greatly influenced by the growth media, pH of nutrient content, and environmental conditions, including temperature, light, and air humidity. In addition, the media chemical composition changed because of the product synthesis following substrate utility. A: Once again - how is it known? There is no data about these conditions in the experiments. All the sausages were fermented in the same condition, so Authors cannot say whether light or humidity had an impact on the microbial metabolism. Furthermore - speed of development was not precisely monitored during the experiment. Acetic acid, formic acid, succinic acid, ethanol, hydrogen peroxide, and diacetyl were also generated by LAB action. These products are antagonistic and can inhibit the growth of other bacteria A: How is this known, that these compounds were produced? They were not analysed there is no data. the dark color concentration A: What is concentration of dark color? This phenomenon was due to the presence of H₂O₂ produced by microorganisms through aerobic metabolism A: Was the process of sausage production an fermentation (anaerobic metabolism) or not? A chewy texture was caused by the presence of amylose and amylopectin in tapioca flour [35] A: Amylose and amylopectin are enzymes, which can affect the starch in the flour. They do not create a 'chewy texture'. These details should be corrected. Also, manuscript needs expanded discussion and comparison with work of other authors. Reviewer 3 The authors investigated the effect of varied different

authors. Reviewer 3 The authors investigated the effect of varied different fermentation times on variations in antioxidant activity, vitamin E content, total LAB, total pathogenic bacteria, pH, and acceptability of shrimp sausage. This topic is interesting and worthwhile in practice. Overall, the manuscript was well written and it can be considered for publication in Journal of Food Quality, yet the authors should make the following revisions. 1. Lines 14-18, abstract should be concise, even though a short background sentence can be allowed in Abstract section. 2. Lines 58, the two references [8],[9] should be merged into [8, 9]. Please check the whole manuscript with the same citation format. 3. Line 116, please provide the incubator brand and manufacturer. 4. line 144, please add a reference 5. line 172, please add a reference for hedonic test questionnaire. 6. line 177, please be specific for statistical software program used. 7.lines 245-246, The highest value (13.99 x 10⁹ CFU/ml) , (0.429 x 10⁹ CFU/ml), please use the correct mark for "x" 8. References, please be unified for journal name, I noticed that some use journal abbreviation, others use full journal name. Some references are with a doi , while others are not. Sincerely, Teresa Zotta

For more information about what is required, please click the link below.

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Kind regards,
Zotta Teresa

Journal of Food Quality

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5553432: Revision requested

Zotta Teresa <support@hindawi.com>
Reply-To: Alaiza Alaiza <alaiza.montuano@hindawi.com>
To: Afifah Diana Nur <d.nurafifah.dna@fk.undip.ac.id>

21 December 2021 at 13:27



Dear Afifah Diana Nur,

In order for your submission "Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneous-Fermented Shrimp Sausage (*Litopenaeus vannamei*)" to Journal of Food Quality to proceed to the review process, there needs to be a revision.

Reason & Details:

“

Dear Authors, please include the following minor revisions (required by Reviewer 3) on the revised manuscript: (1) Abstract: Lines 14-18. Please be concise for the background introduction. (2) Line 15-17, Please rewrite the sentence “Shrimp is one of marine source with rich chitosan as bioactive compounds, antioxidants, vitamin E, and probiotic lactic acid bacteria (LAB) produced by fermentation processes”. (3) Conclusion: please conclude the main finding from the research work. Sincerely Teresa Zotta

For more information about what is required, please click the link below.

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Kind regards,
Zotta Teresa

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diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

Your manuscript has been accepted for publication

Journal of Food Quality <alaiza.montuano@hindawi.com>
To: d.nurafifah.dna@fk.undip.ac.id

5 January 2022 at 14:01



Dear Dr. Afifah,

I am delighted to inform you that the review of your Research Article 5553432 titled Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneous-Fermented Shrimp Sausage (*Litopenaeus vannamei*) has been completed and your article has been accepted for publication in Journal of Food Quality.

Please visit the manuscript details page to review the editorial notes and any comments from external reviewers. If you have deposited your manuscript on a preprint server, now would be a good time to update it with the accepted version. If you have not deposited your manuscript on a preprint server, you are free to do so.

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diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5553432: Galley Proofs

1 message

Journal of Food Quality <production.b@hindawi.com>

15 January 2022 at 20:02

To: d.nurafifah.dna@fk.undip.ac.id

Cc: f.fulyani@fk.undip.ac.id, gemaanjani@gmail.com, widyastutianlene@gmail.com, fahmi_tsani@yahoo.com, rizka.angraeni13@gmail.com, uchidatitissari Dewi12@gmail.com, shaamili.sivaprakasam@hindawi.com, production.b@hindawi.com

Dear Dr. Diana Nur,

I am pleased to let you know that the first set of galley proofs of your Research Article 5553432 titled "Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneous-Fermented Shrimp Sausage (*Litopenaeus vannamei*)," is ready. You can apply your corrections directly to the manuscript with the Online Proofing System (OPS).

Using the OPS, you can quickly and easily make corrections directly to your galley proofs and submit these corrections with a single click.

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Please note, although all authors can view the proof, it is only the submitting author (the author addressed in this email) who has the ability to edit and submit the corrections. However, the submitting author can log in to the OPS and re-assign the proof to another author if necessary. The submitting author will need to log in with the email address included on this email.

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Best regards,

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diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5553432: Your article has been published

1 message

Alaiza Montuano <alaiza.montuano@hindawi.com>
To: d.nurafifah.dna@fk.undip.ac.id

21 January 2022 at 14:16

Dear Dr. Afifah,

I am pleased to let you know that your article has been published in its final form in "Journal of Food Quality."

Diana N. Afifah, "Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneously Fermented Shrimp Sausage (*Litopenaeus vannamei*)," Journal of Food Quality, vol. 2022, Article ID 5553432, 8 pages, 2022.
<https://doi.org/10.1155/2022/5553432>.

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Alaiza Montuano
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