

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

Judul Artikel Ilmiah	: <b>Lactoferrin Association with Maternal Nutritional Status and Lactation Stages</b>
Nama semua penulis	: <b>Mohammad Zen Rahfiludin</b> , Dina Rahayuning Pangestuti
Status Pengusul (coret yg tidak perlu)	: <b>Penulis Utama/ Penulis Utama &amp; Korespondensi /Penulis Korespondensi/ Penulis Anggota</b>
<b>Status Jurnal:</b>	
] Nama Jurnal	: <b>Current Research in Nutrition and Food Science</b>
] Tahun terbit/Vol/No halaman	: Volume 8 / No. 1 / Hal. 174-181
] Edisi (bulan, tahun)	: April 2020
] ISSN	: ISSN: 2347-467X, Online ISSN: 2322-0007
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Komponen Yang Dinilai	Nilai Reviewer		Nilai Rata-rata /Nilai Akhir yang diperoleh
	Reviewer I	Reviewer II	
a. Kelengkapan unsur isi jurnal (10%)	4	4	4
b. Ruang lingkup dan kedalaman pembahasan (30%)	9,5	10	9,75
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	9,5	10	9,75
d. Kelengkapan unsur dan kualitas penerbit (30%)	9,5	10	9,75
<b>Total = (100%)</b>	<b>32,5</b>	<b>34</b>	<b>33,25</b>
<b>Nilai pengusul = 60% x 33,25 =19,95</b>			

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No	Komponen yang dinilai	Nilai Maksimal Artikel Jurnal bereputasi & memiliki impact factor Q3	Nilai yang didapat artikel
a	Kelengkapan unsur isi artikel (10 %)	4	4
b	Ruang lingkup & kedalaman pembahasan (30 %)	12	9,5
c	Kecukupan dan kemutahiran data/informasi dan metodologi (30 %)	12	9,5
d	Kelengkapan unsur dan kualitas jurnal (30%)	12	9,5
	Nilai Total	<b>40</b>	32,5
<b>Nilai yang didapat pengusul: 60% X 32,5 = 19,5</b>			

**Catatan Penilaian artikel oleh Reviewer**

a	Kelengkapan unsur isi artikel	Unsur artikel lengkap, telah memenuhi kaidah penulisan artikel ilmiah dalam jurnal
b	Ruang lingkup & kedalaman pembahasan	Ruang lingkup membahas tentang status gizi dan lama menyusui dikaitkan dengan kadar lactoferrin di dalam ASI. Pembahasan mendalam didukung referensi yang relevan
c	Kecukupan dan kemutahiran data/informasi dan metodologi	Disain penelitian cross sectional dengan besar sampel 79 ibu menyusui, variabel yang diamati dapat menggambarkan dan menjelaskan tujuan yang ingin dicapai
d	Kelengkapan unsur dan kualitas jurnal	Diterbitkan pada jurnal terindex scopus Q3 SJR 0,222 similarity index 16%

Surabaya, 29 Januari 2020  
Reviewer 1



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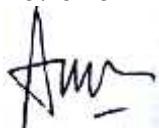
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b	Ruang lingkup & kedalaman pembahasan (30 %)	12	10
c	Kecukupan dan kemutahiran data/informasi dan metodologi (30 %)	12	10
d	Kelengkapan unsur dan kualitas jurnal (30%)	12	10
	Nilai Total	<b>40</b>	34
<b>Nilai yang didapat pengusul: 60% x 34 = 20,4</b>			

**Catatan Penilaian artikel oleh Reviewer**

a	Kelengkapan unsur isi artikel	Telah sesuai dengan “Guide for Author” substansi artikel pengusul telah sesuai dengan bidang ilmu pengusul yaitu “Ilmu Gizi Kesehatan Masyarakat”. Telah ada benang merah dalam struktur penulisannya.
b	Ruang lingkup & kedalaman pembahasan	Ruang lingkup membahas tentang status gizi dan lama menyusui dikaitkan dengan kadar lactoferrin didalam ASI. Pembahasan mendalam didukung referensi yang relevan.
c	Kecukupan dan kemutahiran data/informasi dan metodologi	Data hasil penelitian telah dianalisis dengan metodologi yang tepat sehingga dapat ditarik Kesimpulan yang dapat dipertanggung jawabkan.

d	Kelengkapan unsur dan kualitas jurnal	Diterbitkan pada jurnal terindeks scopus Q3, SJR 0,222 dengan Cite 2019 1,1
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Surabaya 29 Januari 2020  
Reviewer 2



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Volume 8, Issue 1, April 2020, Pages 174-181

## Lactoferrin association with maternal nutritional status and lactation stages (Article) [\(Open Access\)](#)

Zen Rahfiludin, M. Pangestuti, D.R.

Save all to author list

Department of Public Health Nutrition, Faculty of Public Health, Diponegoro University, Semarang, Indonesia

### Abstract

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**Background:** Previous research has not been consistently found that Lactoferrin (LF) is influenced by maternal factors, during pregnancy and postpartum. In Indonesia, the effect of mother's nutritional status to their milk quality has rarely been studied. **Objective:** This study aimed to determine how the mother's nutritional status during pregnancy and the lactation period is associated with LF. **Methods:** This cross sectional study was performed from September to November 2017 at three primary health care centres working area in Semarang, Indonesia. Seventy-nine lactating mothers were recruited. LF was analysed from about 5 ml of human milk. Data on the mother's general characteristics and anthropometry (weight, height, and mid-upper-arm-circumference (MUAC)) were collected. **Results:** Mother's average age was  $28 \pm 5$  years old, mostly multipara and non-working. Average haemoglobin concentration at the third trimester pregnancy was  $11.3 \pm 1.09$  mg/dL MUAC at the third trimester pregnancy and postpartum was 25 cm and 26.4 cm, respectively. Body mass index at postpartum was 23.74 kg/m<sup>2</sup>. Median human milk LF was 1.52 g/L. Milk was collected from mothers with ten-day-old infants (median), at 10.00 a.m. and stored 73 days before analysed. Median LF in colostrum (1.60 g/L) did not differ significantly from transition (1.99 g/L), but did with mature milk (1.07 g/L). **Conclusion:** Better nutritional statuses of mothers during pregnancy (as indicated by MUAC) and early stages of lactation resulted in significantly higher LF concentration in human milk. © 2020 The Author(s). Published by Enviro Research Publishers.

### SciVal Topic Prominence

Topic: Lactoferrin B | Iron-Binding Proteins | Cattle

Prominence percentile: 93.847

### Author keywords

[Human Milk](#) [Lactation Stages](#) [Lactoferrin](#) [Maternal Nutritional Status](#)

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Nik Masturah Nik Murzaini, Farah Saleena Taip\*, Norashikin Ab Aziz, Nur Aalia Abd Rahman

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## Effect of Annona Muricata L. on Metabolic Parameters in Diabetes Mellitus: A Systematic Review

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### Abstract:

In recent decades, numerous scientific investigations have been conducted to study the antidiabetic effects of *Annona muricata* L. However, no comprehensive evidence-based systematic review regarding this topic is available. Hence, this study was conducted to systematically evaluate the studies of the efficacy of *A. muricata* in diabetes management. Six online databases used to search for the related articles. The search terms used were *A. muricata*/ soursop in combination with diabetes, glucose, and insulin. Seventeen studies were identified that fit the inclusion criteria (1 clinical, 10 *in vivo*, 4 *in vitro*, 1 *in vivo* / *in vitro* and 1 *in silico*). A clinical study showed the positive adjuvant effect of *A. muricata* to glibenclamide in type 2 diabetes patients. *In vivo* studies reported beneficial effects of *A. muricata* in murine models to include decreasing fasting blood glucose level, attenuating diabetes-associated weight loss, increasing serum insulin, improving the lipid profile, normalizing the activity of antioxidant enzymes, and exerting pancreas-protective and hepatoprotective effects. *In vitro* studies of *A. muricata* demonstrated its potential for reducing post-prandial glucose level by inhibiting pancreatic  $\alpha$ -amylase, lipase, and  $\alpha$ -glucosidase and lowering oxidative stress by inhibiting glycation and lipid peroxidation. Additionally, the *in-silico* study suggested a positive effect of *A. muricata* in enhancing insulin sensitivity. *A. muricata* showed a promising effect on the metabolic parameters in diabetes mellitus. Considering that *A. muricata* is widely consumed worldwide, further exploration of its therapeutic potential is worthwhile.

### Keywords:

*Annona Muricate*; *Diabetes Mellitus*; *Medicinal Plant*; *Nutritional Food*; *Soursop*



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## Quality and Safety of Meat Products in Russia: Results of Monitoring Samples from Manufacturers and Evaluation of Analytical Methods

Natal'ya L. Vostrikova<sup>1</sup> , Anatoly V. Zherdev<sup>2\*</sup> , Elena A. Zvereva<sup>2</sup> , Irina M. Chernukha<sup>1</sup>

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### Abstract:

Violations in manufacturing and products that do not meet the declared markings are currently an acute problem in ensuring the safety and quality of food. Meat products are often falsified due to the high added value and multicomponent composition. Despite the efforts of regulatory organizations, the covert replacement of various types of meat with cheaper or low-grade compounds is widespread. Consumer societies, individuals, food quality control state institutions are interested in the results of food quality, safety and conformity monitoring. This article presents information on results of food products' conformity and possible analytical methods used to control meat products' composition, the results of meat product monitoring as conducted by the V. M. Gorbatov Federal National Center for Food Systems (Moscow, Russia), data on the prevalence of various types of falsification, and proposals to improve the quality and safety control of meat products in Russia. According to the national regulatory framework, which includes national and international safety standards and regulations, has a strict control over the content of a large number of components of a diverse chemical nature is needed. That leads to the development of analytical methods and devices that can reliably evaluate components in food products added even in micro amounts. A direct relationship between the introduction of a new, more accurate method for identifying a product's components and the reduction in cases of the corresponding fraud has been detected.

### Keywords:

Biomarkers; Falsification; Meat products; Safety and Quality Control



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