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

Judul Karya Ilmiah	:	Quality Characteristic and Lysine Available of Smoked Fish		
Jumlah Penulis	:	4 Orang (Fronthea Swastawati, Eko Susanto, **Bambang Cahyono**, Wahyu Aji Trilaksono)		
Status Pengusul	:	Penulis ke-3		
Identitas Prosiding	:	a. Judul Prosiding	:	3rd International Conference on Biotechnology and Food Science (ICBFS 2012)
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Komponen Yang Dinilai	Nilai Reviewer		Nilai Rata-rata
	Reviewer I	Reviewer II	
a. Kelengkapan unsur isi prosiding (10%)	1,50	1,00	1,25
b. Ruang lingkup dan kedalaman pembahasan (30%)	4,50	4,50	4,50
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	4,00	4,50	4,25
d. Kelengkapan unsur dan kualitas terbitan/prosiding(30%)	4,50	4,50	4,50
Total = (100%)	**14,50**	**14,50**	**14,50**
Nilai Pengusul = (40% x 14,50)/3= 1,93			

Semarang,

Reviewer 2

Prof. Dr. Widayat, S.T., M.T.
NIP. 197206091998031001
Unit Kerja : Teknik Kimia FT UNDIP

Reviewer 1

Prof. Dr. Istadi, S.T., M.T.
NIP. 19710301199702100l
Unit Kerja : Teknik Kimia FT UNDIP

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Komponen Yang Dinilai	Nilai Maksimal Prosiding		Nilai Akhir Yang Diperoleh
	Internasional [15]	Nasional [ ]	
a. Kelengkapan unsur isi prosiding (10%)	1,50		1,50
b. Ruang lingkup dan kedalaman pembahasan (30%)	4,50		4,50
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	4,50		4,00
d. Kelengkapan unsur dan kualitas terbitan/prosiding(30%)	4,50		4,50
Total = (100%)	**15,00**		**14,5**
Nilai Pengusul = (40% x ...14,50..)/3= ....1,93.....			

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1. **Kesesuaian dan kelengkapan unsur isi paper:**
   Kelengkapan unsur paper memenuhi persyaratan artikel ilmiah

2. **Ruang lingkup dan kedalaman pembahasan:**
   Hasil dan pembahasan mencukupi untuk artikel conference. Namun demikian, beberapa hal berikut tidak sesuai, misalnya: koma desimal di paper ini masih pakai tanda koma (,) seharusnya dot (.). Figure 1 tidak bagus penyajiannya.

3. **Kecukupan dan kemutakhiran data/informasi dan metodologi:**
   Kelengkapan dan kemutakhiran pustaka acuan mencukupi dan cukup mutakhir

4. **Kelengkapan unsur dan kualitas terbitan:**
   Kualitas proceeding cukup baik

Semarang,

Reviewer 1

Prof. Dr. Istadi, S.T., M.T.
NIP. 197103011997021001

LEMBAR
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[ ] *Prosiding* Forum Ilmiah Nasional

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a. Kelengkapan unsur isi prosiding (10%)	1,50		1,0
b. Ruang lingkup dan kedalaman pembahasan (30%)	4,50		4,5
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	4,50		4,5
d. Kelengkapan unsur dan kualitas terbitan/prosiding(30%)	4,50		4,5
Total = (100%)	**15,00**		**14,5**
Nilai Pengusul = (40% x ..14,5.)/3= 1,93			

Catatan Penilaian Paper oleh Reviewer :

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2. **Ruang lingkup dan kedalaman pembahasan:**
   Ruang lingkup sesuai bidang kimia khusus kimia pangan, dimana penulis terlibat dalam hal analisis. Dalam pembahasan belum ada komparasi hasil khsuusnya terakhir control, mengapa protein naik padahal bahan nya sama, demikian juga dengan asap cair yang beda mengapa bisa berbeda. Dalam pembahasan telah melakukan komparasi dengan peneliti-peneliti sebelumnya. Fenomena sudah disinggung dalam artikel
3. **Kecukupan dan kemutakhiran data/informasi dan metodologi:**
   Literatur yang terbaru dari penulis lain 5 tahun terakhir ada 2 dari 12 artikel. Metode merupakan ulangan dari peneliti sebelumnya dan sudah umum. Dalam analisis juga menggunaaaakan SNI. Lysine yang meruapakan komponen protein tidak dijelaskan metode analsiisnya
4. **Kelengkapan unsur dan kualitas terbitan:**
   Penerbit dari adalah Science direct, namaun tidak berlanjut hanya sampai tahun 2014

Semarang, 12 Juli 2020
Reviewer 2

Prof. Dr. Widayat, S.T., M.T.
NIP. 197206091998031001
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Participation and Presentation Certificate

For

2012 3rd International Conference on Biotechnology and Food Science (ICBFS 2012)

April 7-8, 2012, Bangkok, Thailand

Paper title: Quality Characteristic And Lysine Available Of Smoked Fish

Presenter's name: Fronthea Swastawati, Eko Susanto, Bambang Cahyono, and Wahyu Aji Trilaksono (F004)

Presenter's affiliation: Diponegoro University, Indonesia

Conference Chair
ICBFS 2012

Quality characteristic and lysine available of smoked fish

F Swastawatia, E Susantoa, B Cahyonoa… - The 3rd International …, 2012 - cyberleninka.org

The purpose of this research was to determine the quality of smoked stingray (Dasyatis blekery). The fish were divided into two groups; then processed using corncob (CCLS) and coconut shells (CSLS) liquid smoke. All of smoked stingray samples were subjected to sensory and chemical analysis. Sensory analysis on both samples was no statistically different. On the other hand, the lysine availability was different either in the in the raw materials or smoked samples due to smoking process and duration of storage. Different …

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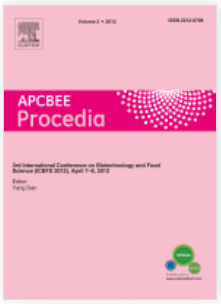

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ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

Quality Characteristic and Lysine Available of Smoked Fish

Fronthea Swastawati[a], Eko Susanto[b], Bambang Cahyono[a,b], and Wahyu Aji Trilaksono[c]

[a*,b,c] *Laboratory of Fisheries Processing Technology, Department of Fisheries, Faculty of Fisheries and Marine Science, Diponegoro University, Jl. Prof. Soedarto, SH, Kampus Undip Tembalang Semarang 50275 Indonesia*

[a,b] *Department of Chemistry, Faculty of Mathematic and Natural Science, Diponegoro University, Jl. Prof. Soedarto, SH, Kampus Undip Tembalang Semarang 50275 Indonesia*

Abstract

The purpose of this research was to determine the quality of smoked stingray (*Dasyatis blekery)*. The fish were divided into two groups; then processed using corncob (CCLS) and coconut shells (CSLS) liquid smoke. All of smoked stingray samples were subjected to sensory and chemical analysis. Sensory analysis on both samples was no statistically different. On the other hand, the lysine availability was different either in the in the raw materials or smoked samples due to smoking process and duration of storage. Different liquid smoke and storage time gave significant effect to lysine availabilty ($p<0,05$). Both liquid smoke gave significant effect ($p<0,05$) to PV (CSLS = 2,816 meq/kg & CCLS = 2,195meq/kg) and TBA (CSLS = 109,685 mg malonaldehide/kg & CCLS = 45,169 mg malonaldehide/kg), but during storage this value were decrease as an effect of antioxidant activities of phenolic compounds consist in each liquid smoke. In contrast, pH values were increase. Both liquid smoke were able to apllied as a method of smoking fish.

Keywords: Stingray, Coconut shells liquid smoke, Corn cob liquid smoke, Quality, Lysine.

1. Introduction

Smoking method mostly imparts a desirable flavour and inhibit the growth of microbe. One methods that becoming popular nowadays is the use of liquid smoke. According to Martinez *et al.* (2007), liquid smoke has

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ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

Enhancement of D-amino Acid Oxidase by *Trigonopsis variabilis*

Neeraj Gupta, Ravi Kumar Gundampati and Debnath M*.

School of Biochemical Engineering, Institute of Technology, Banaras Hindu University, Varanasi-221005, India

Abstract

Goal of present studies was the optimization of production media of D-amino acid oxidase by *Trigonopsis variabilis* using one-at-a-time strategy & screening of novel inducer. In different carbon and nitrogen sources, glucose and ammonium sulfate were found the best carbon and nitrogen source with 4:1 C: N ratio. The best new inducers found were 3-(3, 4 -Dihydroxyphenyl) DL-alanine, DL-β- Phenyl alanine, DL-2- Amino-n-butyric acid. Four fold of D-amino acid oxidase yield was observed when 3-(3, 4 -Dihydroxyphenyl) DL-alanine was used as inducer as compared with D-Ala. The optimum concentration of the best inducer 3-(3, 4 -Dihydroxyphenyl) DL-alanine, was 10 mM. High Induction effect was observed when inducer was added in media in 0 hour of fermentation.

Keywords: D-Amino acid oxidase (DAAO), *Trigonopsis variabilis,* 3-(3, 4 -Dihydroxyphenyl) DL-alanine

1. Introduction

D-Amino acid oxidase (DAAO, EC 1.4.3.3) is inducible flavoenzyme that catalyzes the oxidative deamination of D-amino acids (DAA) with a strict stereospecificity to give α-keto acids and ammonia; $FADH_2$ then reoxidizes by molecular oxygen, producing hydrogen peroxide. Due to broad substrate specificity and high steriospecificity of DAAOs, makes its demand high in several food & pharmaceutical industries. For instance, production of α-keto acids, which are valuable and useful therapeutic agent for the treatment of chronic uremia [1], separation of L-amino acids from racemic mixture of DL-amino acids, which

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ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

Distribution and Management of *Pomacea canaliculata* in the Northern Region of Malaysia: Mini Review

Noor Hasyierah Mohd Salleh[a,*], Dachyar Arbain[a], Mohamed Zulkali Mohamed Daud[a], Nilawati Pilus[b], Rohaina Nawi[c]

[a]*School of Bioprocess Engineering, University Malaysia Perlis, Arau, 02600, Malaysia*
[b]*Department of Agricultural Perlis, Beseri, 02400, Malaysia,* [c]*Department of Agricultural Kedah, Alor Setar, 06600, Malaysia*

Abstract

Golden apple snail, *Pomacea canaliculata* is widely regarded as worst invasive pest species. It normally destroys the young stems and leaves of paddy and could consume 7-24 rice seedlings per day; thus, resulting in extreme damage to the rice growing area. However, despite the enormous losses that the snail can cause, the reports on preventive and curative management of snails' invasion are scarce. Moreover, in many cases, the control actions often come from the farmer with trial-error approach and not properly documented. The aim of the paper is to present the data on the *Pomacea canaliculata* distribution together with efforts to control the snails' population in the northern region of Malaysia, particularly in Kedah and Perlis sub-regions.

Keywords: Pomacea canaliculata; distribution; management;, Kedah; Perlis

1. Introduction

Pomacea canaliculata is freshwater snails that could be easily found especially in the water irrigation system of paddy fields and local wetlands. It was initially introduced into the Asean in 1980s [1]. Its feeding habit is, mostly, towards the young stems and leaves of paddy [2] and it could consume 7-24 rice seedlings

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APCBEE Procedia 2 (2012) 7 – 11

ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

The Kinetic Models for Biomass and Extracellular Polysaccharide of *Ganoderma tsugae*

Nukrob Narkprasom[a,b], Jia-Hsin Guo[c], Tzou-Chi Huang[c,d], Yuan-Kuang Guu[c,*]

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[d]*Departmant of Biological Science and Technology, National Pingtung University of Science & Technology, No. 1, Hsueh-Fu Road, Neipu, Pingtung 91201, Taiwan*

Abstract

Ganoderma tsugae has long been a well known medicinal mushroom and it has many pharmacological properties. The mathematical relationship of productions from *G. tsugae* is quite interested from industrial fermentation to predict and control the bioprocess. Therefore, the kinetic models of biomass and extracellular polysaccharide (EPS) by *G. tsugae* were studied in a batch cultivation at the optimal condition. The pellet of mycelium was described by the cube-root equation whereas the extracellular polysaccharide was explained by Luedekin-Piret equation. The parameters of both equations determine by observed experiment and algorithm solving. The correlation between the experimental values and predicted models of biomass and EPS for *G. tsugae* obtained the high R-square at 0.9605 and 0.9916, respectively. The both kinetic models may be useful to predict the both productions of *G. tsugae*.

Keywords: Ganoderma tsugae, cube-root equation, Luedekin-Piret equation

1. Introduction

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ICBFS 2012: April 7-8, 2012, Bangkok, Thailand

Characterization of Wheat Flour Treated by Supercritical Carbon Dioxide

Hee-Moon Kang, Joo-Hee Lee, Ryoung-Hee Kim, Jun-Ho Yun and Byung-Soo Chun[a*]

[a]*Department of Food Science and Technology, Pukyong National University, Yongso-ro 45, Nam-Gu, Busan 608-737, Korea*

Abstract

This study was to investigate the production of reducing sugars in hydrolysates from raw and deoiled *Laminaria japonica* produced by subcritical water hydrolysis. Deoiled *Laminaria japonica* was collected by supercritical carbon dioxide (SCO_2) extraction process. Experiments were performed in a batch-type reactor with stirring. It investigated that the effects of reaction temperature and acetic acid as catalyst on content of reducing sugar production. The addition of acetic acid led to an increase in content of reducing sugar. But Removal of oil in *Laminaria japonica* by SCO_2 and increasing of temperature led to decrease in content of reducing sugar production. The highest content of reducing sugar was 814.10 mg/100 g raw dried sample at 200^{o}C, adding of 1% acetic acid as catalyst

Keywords: Subcritical carbon dioxide; Wheat flours; Acid value; Mycotoxin; Volatile organic compounds

1. Introduction

Wheat (*Triticum* spp.) [1] is a cereal grain, originally from the Levant region of the Near East, but now cultivated worldwide. Wheat is grown on more land area than any other commercial crop and is the most important staple food for humans. World trade in wheat is greater than for all other crops combined.[2] Wheat grain is a staple food used to make flour for leavened, flat and steamed breads, biscuits, cookies, cakes, breakfast cereal, pasta, noodles, couscous[3] and for fermentation to make beer,[4] other alcoholic

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