LEMBAR

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

Judul Artikel Ilmiah	 Physical and chemical characteristics of enzymatically modified Batu banana (Musa balbisiana Colla) and Kepok banana (Musa paradisiaca formatypica) flours 					
Penulis Artikel Ilmiah	: Diana Nur Affah*, Stephanie, A Aulia, Ayu Rahardiyanti, D.M Kurniawati, Ninik Rustan Gemala Anjani, F Arifan, NM Widyastiti					
Status Pengusul Identitas Jurnal Ilmiah Kategori Publikasi Jurnal Ilmiah (beri √ pada kategori yang tepat)	Penulis Anggota a. Nama Jurnal b. ISSN c. Nomor/Volume/Hal d. Edisi (bulan/tahun) e. Penerbit f. Jumlah halaman g. DOI artikel (Jika ada) h. Alamat web Jurnal i. Terindeks di j. Turnitin Jurnal Ilmiah Internas	: https://www.myfoodrese : SCOPUS Q3 (0.23) : https://doc- pak.undip.ac.id/14381/1	<u>89</u>	<u>lf</u>		
I. Hasil Penilaian Peer Review	Jurnal Ilmiah Nasiona	al tidak Terakreditasi		T Nilai		
Komponen Yang Dinilai	Internasional	arya Ilmiah (isikan di kolo Nasional Terakreditasi	Masional tidak Terakreditasi	Akhir Yang		
a. Kelengkapan dan Kesesuaian unsur isi artikel (10%)	4	*		3.20		
b. Ruang lingkup dan kedalaman pembahasan (30%)	12		* .	9.00		
c Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12			9.00		
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			9.50		
Nilai Total = (100%) Nilai pengusul =	40		(400/ 20 70) /9	30.70 1.54		
KOMENTAR/ULASAN PEER I	REVIEW		(40%x30,70)/8	1.04		
Kelengkapan dan Kesesuaian Unsu		pan dan kesesuaian unsur	lengkap			
Ruang Lingkup dan Kedalaman Pembahasan : Ruang lingkup keilmuan sesuai dengan bidang ilmu pengusul Kecukupan & Kemutakhiran Data & Metodologi : Data diolah dengan metode penelitian yang sahih						
Kelengkapan Unsur dan Kualitas Penerbit : Food Research merupakan jurnal internasioanl terindex Scopus Q3 dengan SJR 0,23						

Semarang,

Penilai (

Dra. Ani Margawati, M.Kes., Ph.D

NIP 196505251993032001

Unit kerja : F

: Fakultas Kedokteran

Bidang Ilmu : Ilmu Gizi

Jabatan/Pangkat : Lektor Kepala / Pembina Tk I / IVb

LEMBAR

HA		AT SEBIDANG ATAU <i>PE</i> IAH : JURNAL ILMIAH	ER REVIEW		
Judul Artikel Ilmiah	: Physical and chemical characteristics of enzymatically modified Batu banana (Musa balbisiana Colla) and Kepok banana (Musa paradisiaca formatypica) flours				
Penulis Artikel Ilmiah Status Pengusul Identitas Jurnal Ilmiah	: Diana Nur Affah*, Stepha Anjani, F Arifan, NM W : Penulis Anggota : a. Nama Jurnal b. ISSN c. Nomor/Volume/Hal d. Edisi (bulan/tahun) e. Penerbit f. Jumlah halaman g. DOI artikel (Jika ada) h. Alamat web Jurnal i. Terindeks di j. Turnitin	idyastiti : Food Research : 2550-2166 : 1/5/124-131 : Februari/2021 : Rynnye Lyan Resources : 8 halaman : 10.26656/fr.2017.5(1).28/ : https://www.myfoodresea : SCOPUS Q3 (0.23)			
Kategori Publikasi Jurnal Ilmiah (beri V pada kategori yang tepat) I. Hasil Penilaian <i>Peer Review</i>	: V Jurnal Ilmiah Internas Jurnal Ilmiah Nasiona Jurnal Ilmiah Nasiona	ıl Terakreditasi ıl tidak Terakreditasi			
Komponen Yang Dinilai	Nilai Maksimal Karya Ilmiah (isikan di kolom yang sesuai)			Nilai Akhir Yang	
	Internasional	Nasional Terakreditasi	Nasional tidak Terakreditasi	Diperoleh	
	40				
a. Kelengkapan dan Kesesuaian unsur isi artikel (10%)	4			3.40	
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11.50	
c Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12			11.50	
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			11.50	
Nilai Total = (100%)	40			37.90	
Nilai pengusul =			(40% x37.9)/8 =	1.90	
KOMENTAR/ULASAN PEER REVII					
Kelengkapan dan Kesesuaian Unsur	yang tela		ks di SCOPUS dengan SJR 0.2 duction, methods, results and di erences.		

Kecukupan & Kemutakhiran Data & Metodologi

Ruang Lingkup dan Kedalaman Pembahasan

: Analisis karakteristik fisik dengan menggunakan SEM, daya serap dan kemampuan swelling, resistensi pati dilakukan tiga kali. Kolorimetri yodi.um dan metode by difference untuk mengevaluasi kadar amilosa dan amilopektin, serta daya cerna pati secara in vitro dengan metode AOAC. Referensi yang digunakan cukup update. Sebagian besar referensi yang digunakan bersumber dari jurnal.

: Ruang lingkup penelitian mengenai sifat fisik dan kimia tepung pisang batu dan pisang kepo yang dimodifikasi secara enzimatik dengan hasil kadar pati resisten tinggi,

amilosa rendah, amilopektin tinggi dan daya cerna in vitro rendah

Kelengkapan Unsur dan Kualitas Penerbit

: Penerbit lengkap memuat volume, tahun, dan daftar isi serta terindeks di SCOPUS

Semarang, Penilai 2

Nurmasari Widyastuti, S.Gz., M.Si., Med

NIP 198111052006042001

Unit kerja

: Fakultas Kedokteran

Bidang Ilmu

: Ilmu Kedokteran Jabatan/Pangkat : Lektor Kepala / Penata / IIIc

FOOD

RESEARCH



Rynnya Iyan Resources

several mythodd was and com-

EDITORIAL BOARD

Chief Editor

Son Radu

Editor

Associate Editors

Prem Narayan Paudel

Kathmandu University

Nepal

Nasreldin Elhadi

University of Dammam

Saudi Arabia

Nikos Tzortzakis

Cyprus University of Technology

Pin Kar Yong

Forest Research Institute Malaysia (FRIM)

Malaysia

Chim Chay

University of Agriculture

Cambodia

Le Van Viet Man

Ho Chi Minh City University of Technology

Viet Nam

Oscar Herrera-Calderon

Universidad Nacional Mayor de San

Marcos

Peru

Hasmadi Mamat University Malaysia Sabah

Malaysia

Regiane Ribeiro dos Santos

Federal Rural University of Rio de Janeiro

Koh Soo Peng

Malaysian Agricultural Research and

Development Institute (MARDI)

Malaysia

Dinko Hristov Dinko

Trakia University

Bulgaria

Giuseppe Sortino

University of Palermo

Vivian New Chia Yeung

Malaysia

Associate Editors

Borarin Buntong

Royal University of Agriculture Cambodia

Dwaipayan Sikdar

University of Chittagong Bangladesh

Saisamorn Lumyong

Chiang Mai University Thailand

Hanifah Nuryani Lioe

Bogor Agricultural University Indonesia

Michelle Galindo de Oliveira

Federal University of Pernambuco Brazil

Alper Sener

Onzekiz Mart University

Angelo Maria Giuffrè

Mediterranea University of Reggio Calabria Italy

Javier Garcia-Lomillo

University of Burgos Spain

Laura Marcela Zárate Polanco

National University of Colombia-Bogotá

HPFB Health Canada, Canada

Adel Abu Bakr Abd El-Hamid Shatta

Suez Canal University Egypt

Iddya Karunsagar

Nitte University India

Assistant Editor Kimberley Rinai

Malaysia

Associate Editors Yoshitsugu Nakaguchi

Ishikawa Prefectural University

Japan

Rungsinee Sothornvit Kasetsart University,

Thailand

Ekachai Chukeatirote

Mae Fah Luang University

Thailand

Saroat Rawdkuen

Mae Fah Luang University Thailand

Giovanna Giacalone

Università di Torino Italy

Lorina Acilo Galvez

Visavas State University Philippines

Sergio Soto Simental

Universidad Autónoma del Estado de Hidalgo Mexico

Fernando Cebola Lidon

Universidade Nova de Lisboa Portugal

Linda Lim Biaw Leng

Universiti Brunei Darussalam

Premarathne

Wayamba University of Sri Lanka Sri Lanka

Katherine Ann T. Castillo-Israel University of the Philippines Los Banos

Philippines

Steve Flint

Massey University New Zealand



VIEW ARTICLES

Α

ISSUES

FOR AUTHORS

FOR REFEREES



FOOD RESEARCH Volume 5, Issue 1 February 2021

Search

Review

$Per sistence \ of \ \textit{Listeria monocytogenes} \ in \ food \ commodities: food-borne \ pathogenesis, \ virulence \ factors, \ and \ implications \ for \ public \ health$



Ranasinghe, R.A.S.S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. A.S. S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. S., Satharasinghe, D.A., Huat, J.T.Y., Rukayadi, Y., Radu, K.R., New, C.Y., Son, R. S., Satharasinghe, D.A., S

and Premarathne, J.M.K.J.K.
Available Online: 3 AUGUST 2020

The persistence of *Listeria monocytogenes* in food commodities: food-borne pathogenesis, virulence factors, and implications for public health was reviewed by Ranasinghe *et al.*

Mini Review

Fortifying Bakso (Restructured meat product) with potential encapsulated functional strategies – a mini review



PDF (335KB)

Download File

Rahardiyan, D.

Available Online: 29 OCTOBER 2020

Rahardiyan reviewed the potential encapsulation functional strategies in fortifying Bakso (restructured meat product)

Synbiotic and antioxidant activity of fruit by-products and their effect on human health



1

PDF (646KB) Download File

Akter, B. and Rabeta, M.S.

 $Akter and \ Rabeta \ reviewed \ the \ synbiotic \ and \ antioxidant \ activity \ of fruit \ by-products \ and \ their \ effect \ on \ human \ health.$

Food security in South Africa: are the correlates the same for rural and urban households?



PDF (333KB)

Download File

Oluwatayo, I.B., Marutha, M. and Modika, M.P.

Available Online: 1 NOVEMBER 2020

Oluwatayo et al. discussed food security issues in South Africa on the correlation of rural and urban households.

Full Papers

$Antioxidants \ properties \ of \ \textit{Murraya koenigii}: a \ comparative \ study \ of \ three \ different \ extraction \ methods$



PDF (591KB) Download File

Parithy, M.T., Mohd Zin, Z., Hasmadi, M., Rusli, N.D., Smedley, K.L. and Zainol, M.K.

Available Online: 14 OCTOBER 2020

The comparative study of three different extraction methods on the antioxidant properties of *Murraya koenigii* were studied by Porithy at al.

Optimization of sustainability, selling price, and minimum cost transportation in supply chain management on free-range meat chicken in Pasuruan Regency, Indonesia



PDF (346KB) Download File

 $Nuriyanto, N., Santoso, I., Soemarno, S. \ and \ Lestari, E.R.$

Available Online: 29 JULY 2020

Nuriyanto et al. optimized the sustainability, selling price and minimum cost transportation in the supply chain management of freerange meat chicken in Pasuruan Regency, Indonesia.

Antioxidant activity of shelf stable herbal seasoning incorporated with *Pleurotus sajor-caju* (oyster mushroom) powder



PDF (529KB) Download File

Saiful Bahri, S. and Wan Rosli, W.I.

Available Online: 8 NOVEMBER 2020

The antioxidant activity of shelf stable herbal seasoning incorporated with *Pleurotus sajor-caju* (oyster mushroom) powder was studied by Saiful Bahri and Wan Rosli.

High-performance liquid chromatography (HPLC) analysis for flavonoids profiling of Napier grass herbal tea



PDF (409KB) Download File

Ng. K.S., Mohd Zin, Z., MohdMaidin, N., Mamat, H., Juhari, N.H. and Zainol, M.K.

Available Online: 14 NOVEMBER 2020

 $Ng\ et\ al.\ studied\ on\ the\ High-Performance\ liquid\ chromatography\ (HPLC)\ analysis\ for\ flavonoids\ profiling\ of\ Napier\ grass\ herbal\ tea.$

 $Hydroethanolic \ leaf extract \ of \textit{Parthenium hysterophorus} \ attenuates \ blood \ glucose \ in \ allox an induced \ diabetic mice.$



PDF (365KB) Download File Bashir, S., Raza, S.A., Ahmad, M., Farhan, M., Ali, S. and William, J.

Available Online: 8 NOVEMBER 2020

The hydroethanolic leaf extract of *Parthenium hysterophorous* was studied by Bashir et al. in response to reducing blood glucose in alloxan induced diabetic mice.

Studies on the changes of biochemical, microbiological and sensory parameters of sauerkraut and fermented mix vegetables



PDF (307KB)

Download File

Ghosh, D.

Available Online: 22 NOVEMBER 2020

Ghosh *et al.* studied the changes of biochemical, microbiological and sensory parameters of sauerkraut and fermented mix vegetables.

Determination of total phenolic and flavonoid contents of jackfruit peel and in vitro antiradical



PDF (392KB) Download File

Yamin, Ruslin, Mistriyani, Sabarudin, Ihsan, S., Armadany, F.I., Sahumena, M.H. and Fatimah, W.O.N.

Available Online: 29 NOVEMBER 2020

Yamin et al. studied on the the total phenolic and flavanoid contents of jackfruit peel and performed an in-vitro antiradical test.

Assessment of diastatic, proteolytic and lipolytic activities of yellow and brown varieties of Cyperus esculentus (Tigernuts) extracts



PDF (415KB) Download File

Owuama, C.I. and Owuama, P.M.

Available Online: 14 NOVEMBER 2020

Owuama and Owuama assessed the diastatic, proteolytic and lipolytic activities of yellow and brown varieties of *Cyperus esculentus* (Tigernuts) extract.

The physicochemical, sensory evaluation and glycemic load of stingless bee honey and honeyhee honey



PDF (406KB)

Download File

Zin, Z. and Yusof, H.M.

Available Online: 5 DECEMBER 2020

The physicochemical, sensory evaluation and glycemic load of stingless bee honey and honeybee honey were studied by Raja Nurfatin et al.

Development and characterization of cassava starch films incorporated with purple yam (Dioscorea alata L.) peel anthocyanins



PDF (505KB)

Download File

Aquino, A.M. and Morales, D.B.
Available Online: 5 DECEMBER 2020

 $Aquino\ and\ Morales\ developed\ and\ characterized\ cassava\ starch\ films\ incorporated\ with\ purple\ yam\ (\textit{Dioscorea\ alata}\ L.\)\ peel\ anthogonals$

The effect of bamboo shoot ($Gigantochloa\ albociliata$) addition on the physical properties and sensorial acceptability of beef patty



PDF (384KB) Download File

Wan Rosli, W.I. and Habibah, B.
Available Online: 5 DECEMBER 2020

 $Wan \ Rosli \ and \ Habibah \ studied \ on \ the \ effects \ of \ bamboo \ shoot \ (\textit{Gigantochloa albociliata}) \ incorporation \ in \ beef \ patties \ on \ its \ physical \ and \ sensory \ properties.$

Physical and chemical characteristics of enzymatically modified *Batu* banana (*Musa balbisiana Colla*) and *Kepok* banana (*Musa paradisiaca formatypica*) flours



PDF (650KB)

Download File

Afifah, D.N., Stephanie, Aulia, A., Rahadiyanti, A., Kurniawati, D.M., Rustanti, N., Anjani, G., Arifan,

F. and Widyastiti, N.S

Available Online: 5 DECEMBER 2020

The physical and chemical characteristics of enzymatically modified *Batu* banana (*Musa balbisiana Colla*) and *Kepok* banana (*Musa paradisiaca formatypica*) flours were studied by Afifah *et al.*

$\label{lem:continuous} An adara\, granosa\, \text{substitution in feed to improve the zinc, protein of the feed, serum albumin,} and body weight of malnourished rats$



PDF (354KB)

Download File

Solang, M. and Adriani, M.

Available Online: 5 DECEMBER 2020

Solang and Adriani studied on the incorporation of Anadara granosa in feed to improve the zinc, protein, serum albumin and body weight of malnourished rats.

Spray drying conditions for protein hydrolysate of crocodile meat



PDF (594KB)

Download File

Hong, P.V.C., Tan, H.D., Thanh, P.T.T., Cang, M.H., Don, D.L. and Thien, L.T.

Available Online: 6 DECEMBER 2020

Hong et al. studied on the spray drying conditions to produce protein hydrolysate from crocodile meat.

Improvement of firmness of thermal treated black cherry tomatoes (*Solanum lycopersicum cv.* OG) by low temperature blanching in calcium chloride solution



PDF (1542KB) Download File

Ha H.T.N. and Thuy, N.M.

Available Online: 6 DECEMBER 2020

The improvement of firmness of thermal treated black cherry tomatoes (Solanum lycopersicum cv. OG) by low temperature blanching in calcium chloride solution was studied by Ha and Thuy.

Effect of grafting and harvest stage on the quality of black cherry tomatoes (Solanum

lycopersicum cv. OG) cultivated in Vietnam

Ha H.T.N. and Thuy, N.M.

Available Online: 6 DECEMBER 2020

 $Ha \ and \ Thuy \ studied \ on \ the \ effects \ of \ grafting \ and \ harvest \ stage \ on \ the \ quality \ of \ black \ cherry \ to matoes \ (\textit{Solanum lycopersicum cv.})$ OG) cultivated in Vietnam.

Functional and rheological properties of mixed flour from mangrove fruit of Bruguiera gymnorrhiza flour and wheat flour

PDF (356KB) Download File

PDF (638KB)

Download File

Amin, M.N.G., Pebruwantoro, D. Pralebda, S.A., Hasan, M.N. Zakariya, Subekti, S., Pramono, H. and Alamsjah, M.A.

Available Online: 12 DECEMBER 2020

The functional and rheological properties of mixed flour from mangrove fruit of Bruguiera gymnorrhiza flour and wheat flour was the following the following formula of the following flour from mangrove from the following flour flostudied by Amin et al.

In vitro fermentation and prebiotic potential of pigeon pea (Cajanus cajan (L.) Millsp.) flour

Download File

Cirunay, A.R.T., Mopera, L.E., Sumague, M.J.V. and Bautista, J.A.N.

Available Online: 12 DECEMBER 2020

Cirunay et al. evaluated the in vitro fermentation and prebiotic potential of pigeon pea (Cajanus cajan (L.) Millsp.) flour.

Effect of Moringa leave marinade on aflatoxin in fresh and smoked African cat fish (Clarias gariepinus)



Oni, E. O., Adetunji, M.C., John-Babatunde, D.D. and Omemu, A.M.

Available Online: 12 DECEMBER 2020

Oni et al. studied the effect of Moringa leave marinade on aflatoxin in fresh and smoked African cat fish (Clarias gariepinus)

Encapsulation efficiency and thermal stability of lemongrass (Cymbopogon citratus) essential oil microencapsulated by the spray-drying process



Download File

Nguyen, P.T.N., Vo, T.T., Tran, T.Y.N., Le, T.H.N., Mai, H.C., Tran, T.T. and Long, G.B.

Available Online: 12 DECEMBER 2020

 $The \ encapsulation \ efficiency \ and \ thermal \ stability \ of \ spray-dried \ microencap sulated \ lemongrass \ (\textit{Cymbopogon citratus}) \ essential \ oil \ description \ of \ spray-dried \ microencap sulated \ lemongrass \ (\textit{Cymbopogon citratus}) \ essential \ oil \ description \ descrip$ was studied by Nguyen et al.

Investigation of the anti-cancer and apoptotic properties of aqueous extract from fermented $% \left(1\right) =\left(1\right) \left(1\right) \left($ African locust bean seeds



PDF (783KB) Download File

Ayo-Lawal, R.A., Sibuyi, N.R., Ekpo, O., Meyer, M. and Osoniyi, O.

Available Online: 5 DECEMBER 2020

Ayo-Lawal et al. investigated the anti-cancer and apoptotic properties of aqueous extract from fermented African locust bean seeds.

Effect cardamom and cinnamon supplemented to soft cheese on tissues rats

PDF (683KB) Download File

Salih, G.M., Jassim, M.A. and Saadi, A.M. Available Online: 20 DECEMBER 2020

 $Salih\ et\ al.\ studied\ on\ the\ effect\ of\ consumption\ of\ soft\ cheese\ supplemented\ with\ cardamom\ and\ cinnamon\ via\ in\ vitro\ study.$

Total phenolic, flavonoid, flavonol contents and antioxidant activity of Inca peanut (Plukenetia volubilis L.) leaves extracts



PDF (441KB) Download File

Wuttisin, N., Nararatwanchai, T. and Sarikaphuti, A.

Available Online: 20 DECEMBER 2020

The total phenolic, flavonoid, flavonoid contents and antioxidant activity of Inca peanut (Plukenetia volubilis L.) leaves extract were studied by Wuttisin et al.

Evaluation of quality characteristics and storage stability of mixed fruit jam

Rana M.S., Yeasmin F., Khan M.J. and Riad M.H.



PDF (753KB) Download File

Available Online: 5 DECEMBER 2020

The quality characteristics and storage stability of mixed fruit jam was evaluated by Rana et al.

$Optimization \ of \ supercritical \ carbon \ dioxide \ extraction \ of \ fat \ and \ cholesterol \ from \ beef \ floss$ by response surface methodology



PDF (1052KB) Download File

Noor Eliza, M.R., Siti Roha, A.M., Norrizah, A.R. and Adi, M.S.

Available Online: 8 NOVEMBER 2020

 $Noor\,Eliza\,\textit{et\,al.}\, optimize\,the\, supercritical\, carbon\, dioxide\, extraction\, of\, fat\, and\, cholesterol\, from\, beef\, floss\, using\, response\, surface$ methodology.

Consumption practices and perception of ready-to-eat food among university students and employees in Kuala Lumpur, Malaysia



PDF (353KB) Download File

Basurra, R.S., Tunung, R., Kavita, C., Ribka, A., Chandrika, M. and Ubong, A.

Available Online: 3 JANUARY 2021

Basurra et al. studied the consumption practices and perception of ready-to-eat food among university students and employees in Kuala Lumpur, Malaysia.

Investigation of wheat - Anchote (Coccinia abyssinica (Lam.)) composite flours and baking temperature for cookies production



Melese, A.D., Abera, S. and Mitiku, D.H.

Available Online: 29 NOVEMBER 2020



Melese et al. investigated wheat - Anchote (Coccinia abyssinica (Lam.)) composite flours and baking temperature for cookies production.

Effect of water on the caking properties of different types of wheat flour

Hasmadi, M.



Available Online: 11 JANAURY 2021

The effect of water on the caking properties of different types of wheat flour was studied by Hasmadi.

Influence of heat treatment on the nutrient composition and physicochemical characteristics of Adlai (*Coix Lachryma-Jobi* L.) and Obatanpa cross Lagkitan (OxL) corn variety (*Zea mays* L. 'Los Baños Lagkitan')



PDF (338KB) Download File

Magpantay, Jr., R.L., Barrion, A.S.A., Dizon, E.I. and Hurtada, W.A.

Available Online: 31 DECEMBER 2020

The influence of heat treatment on the nutrient composition and physicochemical characteristics of Adlai (Coix Lachryma-Jobi L.) and Obatanpa cross Lagkitan (OxL) corn variety (Zea mays L. 'Los Baños Lagkitan') was studied by Magpantay et al.

Optimization of salt reduction and eggplant powder for chicken nugget formulation with white button mushroom as a meat extender



PDF (928KB) Download File

Akesowan, A. and Jariyawaranugoon, U.

Available Online: 11 JANUARY 2021

Akesowan and Jariyawaranugoon optimized the salt reduction and incorporation of eggplant powder with white button mushroom as a meat extender in chicken nuggets.

Calcium fixation on fortified-rice made with various rice varieties

Wariyah, Ch., Anwar, C., Astuti, M. and Supriyadi



PDF (552KB) Download File

Available Online: 11 JANUARY 2021

Wariyah et al. studied on the calcium fixation on fortified-rice made with various rice varieties.

Effect of foaming agent concentration and drying temperature on biochemical properties of foam mat dried tomato powder.



PDF (411KB) Download File

Hossain, M.A., Mitra, S., Belal, M. and Zzaman, W.

Available Online: 17 JANAURY 2021

Hossain *et al.* studied the effect of foaming agent concentration and drying temperature on biochemical properties of foam mat dried tomato powder.

Effect of sorbitol and white sweet potatoes (*Ipomea batatas* L.) inulin extract application on marshmallow physical, chemical and organoleptic properties



PDF (363KB) Download File

 $Yudhistira,\,B.,\,Putri,\,A.K.\,and\,Prabawa,\,S.$

Available Online: 24 JANUARY 2021

The effect sorbitol and white sweet potatoes (*Ipomea batatas* L.) inulin extrac application on marshmallow physical, chemical and organoleptic properties was studied by Yudhistira *et al.*

Effect of essential oils of oregano (*Origanum vulgare*), thyme (*Thymus vulgaris*), orange (*Citrus sinensis* var. Valencia) in the vapor phase on the antimicrobial and sensory properties of a meat emulsion inoculated with *Salmonella enterica*



PDF (416KB)

Download File

Luna-Guevara J.J., Rivera-Hernández M., Arenas-Hernández M. M. P. and Luna-Guevara M.L.

Available Online: 24 JANUARY 2021

Luna-Guevara et al. studied on the effect of essential oils of oregano, thyme and orange in the vapor phase on the antimicrobial and sensory properties of meat emulsion inoculated with Salmonella enterica.

Effect of steaming and frozen storage on polyphenol content and antioxidant properties of Mansifera odorata (Kuini) pulp



PDF (469KB) Download File

Norra, I., Saiful Bahri, S., Hadijah. H. and Norhartini, A.S.

Available Online: 24 JANUARY 2021

The effect of steaming and frozen storage on polyphenol content and antioxidant properties of *Mangifera odorata* (kuini) pulp was studied by Norra *et al.*

Development of powder based ginger drink: analysis of dehydration kinetics and moisture sorption isotherm



PDF (484KB)

Download File

Yeasmin, F., Hira, N.N., Rahman, H. and Islam, M.N.

Available Online: 24 JANUARY 2021

Yeasmin et al. developed a powder based ginger drink and analysed it based on the dehydration kinetics and moisture sorption isotherm.

Effect of steam-cooking on (poly)phenolic compounds in purple yam and purple sweet potato



PDF (550KB) Download File

Cakrawati, D., Srivichai S. and Hongsprabhas, P.

Available Online: 24 JANUARY 2021

Cakrawati et al. studied on the effects of steam-cooking on (poly)phenolic compounds in purple yam and purple sweet potato tubers.

Effects of air temperature and blanching pre-treatment on phytochemical content, antioxidant activity and enzyme inhibition activities of Thai basil leaves (*Ocimum basilicum* var. thyrsiflorum)



PDF (327KB) Download File Le, N.L., Le, T.T.H. and Ma, N.B.

Available Online: 24 JANUARY 2021

The effects of air temperature and blanching pre-treatment on the phytochemical content, antioxidant activity and enzyme inhibition activities of Thai basil leaves (Ocimum basilicum var. thyrsiflorum) was studied by Le et al.

Total antioxidant capacity and profiling of polyphenolic compounds in jute leaves by HPLC-DAD



Ali, M.M., Ahmed, K.S., Hossain, H., Roy, B., Rokeya, B., Rahaman, M.T., Jahan, I.A. and Rahman, M.M.

Available Online: 24 JANUARY 2021

Ali et al. evaluated the total antioxidant capacity and profiled the polyphenolic compounds in jute leaves using HPLC-DAD.

Simultaneous detection of monacolins and citrinin of angkak produced by Monascus purpureus strains using Liquid Chromatography-Mass Spectrometry (LC-MS/MS)



Sulandari, L., Utami, T., Hidayat, C. and Rahayu, E.S.

Available Online: 31 JANUARY 2021

Sulandari et al. performed a simultaenous detection of monacolines and citrinin of angkak produced by Monascus purpureus strains using Liquid Chromatography-Mass Spectrometry (LC-MS/MS)

An attempt to improve the solubility and stability of Ocimum tenuiflorum aqueous leaves extract



PDF (674KB) Download File

Rohini, J., Muhammad Ezzudin, R. and Rabeta, M.S.

Available Online: 31 JANAURY 2021

 $Rohini\ \textit{et al.}\ studied\ on\ the\ techniques\ to\ improve\ the\ solubility\ and\ stability\ of\ \textit{Ocimum\ tenuiflorum\ aqueous\ leaves\ extract.}$

Effects of royal lotus petals on antioxidants of bael-rosella mixed herbal drink



PDF (311KB) Download File

Kamdaeng, O. and Singkaew, K.

Available Online: 31 JANUARY 2021

The effects of royal lotus petals on antioxidants of bael-rosella mixed herbal drink was studied by Kamdaeng and Singkaew

Quality assessment of flour and cookies from wheat. African vam bean and acha flours



Download File

Adevanju, J.A., Babarinde, G.O., Olanjpekun, B.F., Bolarinwa, I.F. and Oladokun, S.O.

Available Online: 17 JANUARY 2021

The quality assessment of flour and cookies from wehat, African yam bean and acha flours were evaluated by Adeyanju et al.

The effect of starter culture on bacterial profile in soybean tempeh



PDF (593KB) Download File

Pramudito, T.E., Putri, E.G.A., Paluphi, E. and Yogiara, Y.

Available Online: 31 JANUARY 2021

Pramudito et al. studied on the effect of starter culture on the bacteria profile in soybean tempeh.

Acute oral toxicity study of wound healing drink from Ocimum tenuiflorum on adult female Sprague-Dawley rats



PDF (766KB) Download File

Rohini, J., Rabeta, M.S. and Wan Ezumi, M.F.

Available Online: 7 FEBRUARY 2021

 $Rohini\,\textit{et al.}\, performed \, an \, acute \, or al \, toxicity \, study \, of \, wound \, healing \, drink \, from \, \textit{Ocimum tenuiflorum} \, on \, adult \, female \, Sprague-Dawley \, drink \, from \, \textit{Ocimum tenuiflorum} \, on \, adult \, female \, Sprague-Dawley \, drink \, from \, \textit{Ocimum tenuiflorum} \, on \, adult \, female \, Sprague-Dawley \, drink \, from \, \textit{Ocimum tenuiflorum} \, d$

Resistant starch, amylose, and amylopectin content in breadfruit cookies as an alternative snack for individuals with diabetes mellitus



PDF (318KB) Download File

Fitriani, Z.A., Dieny, F.F., Margawati, A. and Jauharany, F.F.

Available Online: 7 FFBRUARY 2021

 $Fitriani\ et\ al.\ studied\ on\ the\ resistant\ starch,\ amylose,\ and\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylose,\ and\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylose,\ and\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylose,\ and\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylose,\ and\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylose,\ and\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylose,\ amylopectin\ content\ in\ breadfruit\ cookies\ as\ an\ alternative\ snack\ for\ starch,\ amylope\ snack\ snack\ starch,\ amylope\ snack\ snack\ snack\ starch,\ amylope\ snack\ s$ individuals with diabetes mellitus.

Antioxidant activities and simultaneous HPLC-DAD profiling of polyphenolic compounds from Moringa oleifera Lam. leaves grown in Bangladesh



PDF (635KB) Download File

Ahmed, K.S., Jahan, I.A., Jahan, F. and Hossain, H.

Available Online: 7 FEBRUARY 2021

The antioxidant activities and simultaneous HPLC-DAD profilling of polyphenolic compounds from Moringa oleifera Lam. leaves grown in Bangladesh were studied by Ahmed et al.

Effects of tannin, ascorbic acid, and total phenolic contents of cashew (Anacardium occidentale L.) apples blanched with saline solution



PDF (660KB) Download File

Dao, T.P., Nguyen, D.V., Tran, T.Y.N., Pham, T.N., Nguyen, P.T.N., Bach, L.G., Nguyen, V.H., Do, V.Q., Nguyen, V.M. and Tran, T.T.

Available Online:7 FEBRUARY 2021

Dao et al. evaluated the effects of blanched cashew (Anacardium occidentale L.) apples with saline solution on the tannin, ascorbic acid, and total phenolic contents.

$Comparative \ assessment \ of \ nutritive \ values \ and \ safety \ characteristics \ of \ bread \ sold \ in$ Bangladesh



PDF (476KB) Download File

Satter, M.A., Abedin, N., Jabin, S.A., Islam, M. F., Hossain, N., Ahsan, A., Sarkar, A. K., Linkon, M.R.

and Farhana, J.A.

Available Online: 7 FEBRUARY 2021

Evaluation of microbial contamination level and the drug susceptible pattern of the isolates cultivated from famous dessert food



Akter, T., Ishma, T., Uddin, S, H, M., Islam, M., Akhter, M., Saha, S., Shomi, F, Y., Feroz, F. and Akhter, M., Saha, S., Shomi, F, Y., Feroz, F. and Shomi, F. A., Feroz, F. and Shomi, F. A., Feroz, F. and F. a

Acharjee, M

Available Online: 7 FEBRUARY 2021

Akter et al. evaluated the microbial contamination level and the drug susceptible pattern of the isolates cultivated from famous dessert food

Drying kinetics and thin layer modeling of ogi produced from six maize varieties at varying soaking period and drying temperature



PDF (628KB) Download File

Bolaji, O.T., Adepoju, P.A. Adelana, E.O. and Adesina, B.S.

Available Online: 13 AUGUST 2020

Bolaji et al. studied the drying kinetics and thin layer modeling of ogi produced from six maize varieties at varying soaking period and drying temperature.

Bioactivity profile of three types of seaweed as an antioxidant, UV-protection as sunscreen and their correlation activity



PDF (408KB)

Download File

Sami F.J., Soekamto N.H., Firdaus and Latip, J.

Available Online: 13 FEBRUARY 2021

The bioactivity profile of three types of seaweed as an antioxidant and UV-protection along with their correlation activity was studied by Sami et al.

Antibacterial properties of Tualang, Acacia and Yemeni Sumur honey against selected food spoilage bacteria and foodborne pathogens



PDF (510KB)

Download File

Yousof, K., Nor-Khaizura, M.A.R., Nur Hanani, Z.A. and Ismail-Fitry, M.R.

Available Online: 13 FEBRUARY 2021

The antibacterial properties of Tualang. Acacia and Yemeni Sumur honey against selected food spoilage bacteria and foodborne pathogens were studied by Yousof *et al.*

Effect of mangrove apple (Sonneratia caseolaris) fruit extract on oxidative stability of palm olein under accelerated storage



PDF (532KB)

Download File

Yoong, M.H. and Tengku Rozaina, T.M.

Available Online: 13 FEBRUARY 2021

Yoong and Tengku Rozaina studied the effects of mangrove apple (Sonneratia caseolaris) fruit extract on oxidative stability of palm olein under accelerated storage.

Proximate composition analysis of chicken burgers from night market stalls and selected fast food restaurants



PDF (334KB) Download File

Unzil, N.A., Azlan, A. and Sultana, S Available Online: 13 FEBRUARY 2021

The proximate composition analysis of chicken burgers from night market stalls and selected fast food restaurants were studied by Unzil et al.

Physicochemical properties and sensory attributes of herbal pastilles affected by the inclusion of *Clitoria ternatea* (L.) leaves



PDF (517KB) Download File

Ramlan, N.N.F., Mohd Zin, Z., Juhari, N.H., Smedley, K.L. and Zainol, M.K.

Available Online: 13 FEBRUARY 2021

Ramlan et al. studied the physicochemical properties and sensory attributes of herbal pastilles affected by the inclusion of Clitoria ternatea (L.) leaves.

Mini Review

$Monochlor opropaned iols \, (MCPD) \, esters \, and \, glycidyl \, esters \, (GE) \, in \, in fant \, formulas \, and \, challenges \, of \, palm \, oil \, industry \, in \, Malaysia: \, a \, review$



PDF (384KB) Download File

Azmi, N.N.A.N, Leong, Y.H., Tan T.C. and Ang M.Y.

Available Online: 22 NOVEMBER 2020

Azmi et al. reviewed on the monochloropropanediols (MCPD) esters and glcidyl esters (GE) in infant formulas and the challenges of palm oil industry in Malaysia.

$Ginger\ rhizomes\ (\emph{Zingiber officinale})\ functional ity\ in\ food\ and\ health\ perspective:\ a\ review$



PDF (425KB)

Download File

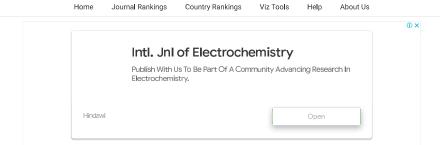
Indiarto, R., Subroto, E., Angeline and Selly Available Online: 12 DECEMBER 2020

Indiarto et al. reviewed ginger rhizomes (Zingiber officinale) functionality in food and health perspective.

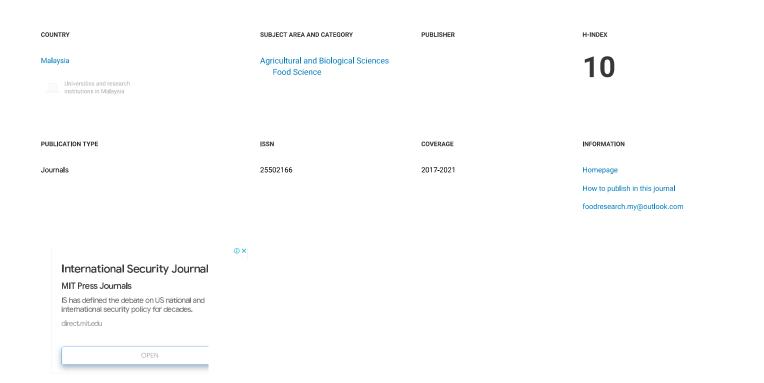
VOL. 5 | ISSUE 2

COPYRIGHT © 2016 - 2022 RYNNYE LYAN RESOURCES





Food Research 3



SCOPE

Food Research welcomes submissions that are relevant to food science and technology, food service management, nutrition, nutraceuticals, food innovation and agriculture food science. Manuscript types accepted are reviews, short reviews, original research articles and short communications that discusses on the current research and scientific views of the following scope: Food science and food chemistry; Food technology, food processing, and food engineering; Food safety and quality - microbiological and chemical; Sensory, habits, consumer behaviour/practice and preference; Nutrition and dietetics; Nutraceuticals and functional food/ingredients; Food service management; Food trends, innovation and business; Post-harvest and agribusiness; Food security; Food packaging.

 \bigcirc Join the conversation about this journal

① X **IJMR** Impact Factor: 0.678 Publishes original high quality experimental and theoretical papers and reviews dearuvter.com

✓ rtiles

Research Paper Editing

A Nature Research service. Expert scientific & english editing.

Nature Research Editing

O



