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

Judul Artikel Ilmiah : Hepatoprotective effect of Carica pubescens juice and rutin through improving the Adenosine Monophosphate-activated Protein Kinase (AMPK) pathway in type 2 diabetes Mellitus Wistar Rats

Penulis Artikel Ilmiah : Purbasari, E; Rachmawati, SN; **Gemala Anjani**; Widyastiti, NM, Muniroh, M*

Status Pengusul : Penulis Anggota

Identitas Jurnal Ilmiah :

- a. Nama Jurnal : Food Research
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- f. Jumlah halaman : 10 halaman
- g. DOI artikel (Jika ada) : [10.26656/fr.2017.6\(6\).648](https://doi.org/10.26656/fr.2017.6(6).648)
- h. Alamat web Jurnal : <https://www.myfoodresearch.com/>
- i. Terindeks di : SCOPUS Q3 (0.23)
- j. Turnitin : https://doc-pak.undip.ac.id/14521/1/Hepatoprotective_Carica_DM.pdf

Kategori Publikasi Jurnal Ilmiah (beri v pada kategori yang tepat) :

- ☒ Jurnal Ilmiah Internasional
- ☐ Jurnal Ilmiah Nasional Terakreditasi
- ☐ Jurnal Ilmiah Nasional tidak Terakreditasi

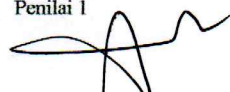
I. Hasil Penilaian Peer Review

Komponen Yang Dinilai	Nilai Maksimal Karya Ilmiah (isikan di kolom yang sesuai)			Nilai Akhir Yang Diperoleh
	Internasional	Nasional Terakreditasi	Nasional tidak Terakreditasi	
	40			
a. Kelengkapan dan Kesesuaian unsur isi artikel (10%)	4			3.00
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11.00
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	12			11.00
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			10.00
Nilai Total = (100%)	40			35.00
Nilai pengusul =			(20% x 35)/3 =	2.33

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur	: Jurnal internasional bereputasi terindeks di SCOPUS dengan SJR 0.233 (2021), unsur lengkap dari abstract, introduction, methods, discussion, acknowledgments, dan references
Ruang Lingkup dan Kedalaman Pembahasan	: Penelitian tentang jus carica yang berperan sebagai hepatoprotective yang dapat mencegah kerusakan hati melalui perbaikan jalur AMPK pada tikus model DM Tipe 2
Kecukupan & Kemutakhiran Data & Metodologi	: Penelitian eksperimental tikus model DM Tipe 2 yang diinduksi STZ/NA dan diberikan pakan diet tinggi lemak. Darah diambil untuk dilakukan pengukuran SOD dengan metode enzyme-linked immunosorbent assay (ELISA), HDL dan TG dengan GPOP-PAP, dan kolesterol dengan metode CHOD-PAP, serta ekspresi AMPK secara histologi
Kelengkapan Unsur dan Kualitas Penerbit	: Terbitan lengkap memuat volume, tahun, dan daftar isi serta terindeks di SCOPUS

Semarang,
 Penilai I



Dr. Diana Nur Afifah, S.TP., M.Si.
 NIP 198007312008012011
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 Jabatan/Pangkat : Lektor Kepala / Pembina / IVa

LEMBAR
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☐ Jurnal Ilmiah Nasional Terakreditasi
☐ Jurnal Ilmiah Nasional tidak Terakreditasi

I. Hasil Penilaian Peer Review

Komponen Yang Dinilai	Nilai Maksimal Karya Ilmiah (isikan di kolom yang sesuai)			Nilai Akhir Yang Diperoleh
	Internasional	Nasional Terakreditasi	Nasional tidak Terakreditasi	
	40			
a. Kelengkapan dan Kesesuaian unsur isi artikel (10%)	4			3.70
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11.50
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	12			11.5
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			11.50
Nilai Total = (100%)	40			38.20
Nilai pengusul =			(20% x 38,20)/3 =	2.55

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur	: Karya ilmiah disusun dengan baik, sesuai dengan kaidah etika, dengan unsur yang telah lengkap dari abstract, introduction, methods, results, discussion, acknowledgments, dan references.
Ruang Lingkup dan Kedalaman Pembahasan	: Ruang lingkup penelitian mengenai jus carica yang berperan sebagai hepatoprotective yang dapat mencegah kerusakan hati melalui perbaikan jalur AMPK pada tikus model DM Tipe 2
Kecukupan & Kemutakhiran Data & Metodologi	: Penelitian eksperimental tikus model DM Tipe 2 yang diinduksi STZ/NA dan diberikan pakan diet tinggi lemak. Darah diambil dan diproses untuk pengukuran SOD dengan metode enzyme-linked immunosorbent assay (ELISA), HDL dan TG dengan GPOP-PAP, dan kolesterol dengan metode CHOD-PAP, serta eksperimen AMPK secara histologi
Kelengkapan Unsur dan Kualitas Penerbit	: Penerbit lengkap memuat volume, tahun, dan daftar isi serta terindeks di SCOPUS (jurnal internasional bereputasi terindeks di SCOPUS dengan SJR 0.23)

Semarang,
Penilai 2



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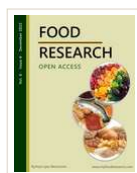
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FOOD RESEARCH

Volume 6, Issue 6

December 2022

Mini Review

Factors affecting the properties of rice flour: a review

Ronie, M.E. and Hasmadi, M.

Available Online: 16 OCTOBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).531](https://doi.org/10.26656/fr.2017.6(6).531)

The factors affecting the properties of rice flour were reviewed by Ronie and Hasmadi.

Full Papers

Effects of pickling treatments and species on the properties of processed mushrooms (*Pleurotus* species)

Tanimola, A.R., Abai, O.P., Ibitoye, W.O. and Otegbayo, B.O.

Available Online: 4 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).508](https://doi.org/10.26656/fr.2017.6(6).508)

Tanimola *et al.* studied the effects of pickling treatments and species on the properties of processed mushrooms (*Pleurotus* species).

Formulation of sprouted cowpea yogurt rich in antioxidant, as functional drink for diabetics

Winarsi, H., Erminawati, E. and Ramadhan, G.R.

Available Online: 4 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).750](https://doi.org/10.26656/fr.2017.6(6).750)

The formulation of sprouted cowpea yogurt rich in antioxidant, as functional drink for diabetics was studied by Winarsi *et al.*

Effect of nutraceutical from mulberry on anthropometric measures in overweight and obese adults: a randomized, double-blinded, and placebo-controlled trial

Mangkalard, P., Limwikrant, W., Kanchanadumkerng, P., Pongpirul, W.A. and Lomarat, P.

Available Online: 4 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).617](https://doi.org/10.26656/fr.2017.6(6).617)

The effect of nutraceutical from mulberry on anthropometric measures in overweight and obese adults was studied by Mangkalard *et al.*

Development of γ -aminobutyric acid (GABA)-rich yoghurt using *Tetragenococcus halophilus* strain KBC isolated from a commercial soy sauce moromi

Azizan, N.A.Z., Lim T.C., Raseetha, S. and Wan-Mohtar, W.A.A.Q.I.

Available Online: 4 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).676](https://doi.org/10.26656/fr.2017.6(6).676)

Azizan *et al.* developed a γ -aminobutyric acid (GABA)-rich yoghurt using *Tetragenococcus halophilus* strain KBC isolated from commercial soy sauce moromi.

Comparative analysis of nutritional composition and droplet size of coconut milk due to dilution and emulsification

Abdullah, Z., Taip, F.S. and Mustapa Kamal, S.M.

Available Online: 11 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).763](https://doi.org/10.26656/fr.2017.6(6).763)

Abdullah *et al.* performed a comparative analysis of the nutritional composition and droplet size of coconut milk due to dilution and emulsification.

Detection and impact of heat treatments on tetracycline residues in chicken meats sold in Amman city, Jordan

AlAboudi, A.R., Almashhadany, D.A. and Al Hijazin, M.

Available Online: 11 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).718](https://doi.org/10.26656/fr.2017.6(6).718)

AlAboudi *et al.* detected tetracycline residues and studied the impact of heat treatments on tetracycline residues in chicken meats sold in Amman city, Jordan.

Effect of pH and temperature on antioxidant enzymes activities in *Morinda citrifolia* L. (Mengkudu) leaves extract

Mohd Zin, Z., Azman, S.N.S., Yahya, F., Hasmadi, M. and Zainol, M.K.

Available Online: 11 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).642](https://doi.org/10.26656/fr.2017.6(6).642)

The effect of pH and temperature on antioxidant enzymes activities in *Morinda citrifolia* L. (Mengkudu) leaves extract was studied by Mohd Zin *et al.*

Hepatoprotective effect of *Carica pubescens* juice and rutin through improving the Adenosine Monophosphate-activated Protein Kinase (AMPK) pathway in type 2 diabetes Mellitus Wistar Rats

Purbasari, E., Rachmawati, S.N., Anjani, G., Widyastiti, N.S. and Muniroh, M.

Available Online: 11 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).648](https://doi.org/10.26656/fr.2017.6(6).648)

Purbasari *et al.* evaluated the hepatoprotective effect of *Carica pubescens* juice and rutin through improving the Adenosine Monophosphate-activated Protein Kinase (AMPK) pathway in type 2 diabetes Mellitus Wistar Rats.

Effects of roasted defatted sesame seed (*Sesamum indicum*) flour addition on the nutritional quality, dietary fibre, and glycaemic index of malted amaranth grain (*Amaranthus hybridus*) flour

Ogundele, O.M., Ojedokun, F.O., Fasogbon, B.M. and Bamidele, O.P.

Available Online: 19 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).698](https://doi.org/10.26656/fr.2017.6(6).698)

The effects of roasted defatted sesame seed (*Sesamum indicum*) flour addition on the nutritional quality, dietary fibre, and glycaemic index of malted amaranth grain (*Amaranthus hybridus*) flour were studied by Ogundele *et al.*

Optimization of vitamin c extraction of roselle petals (*Hibiscus sabdariffa*) assisted with microwaves using response surface methodology

Purbowati, I.S.M., Maksum, A, Ritonga, A.M. and Kurniawan, R.E.K.

Available Online: 19 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).639](https://doi.org/10.26656/fr.2017.6(6).639)

Purbowati *et al.* optimized the extraction of roselle petals (*Hibiscus sabdariffa*) assisted with microwaves using response surface methodology.

The effect of high protein milk supplementation on satiety in normal weight subjects

Muliadi, R.D., Kartawidjajaputra, F. and Antono, L.

Available Online: 19 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).805](https://doi.org/10.26656/fr.2017.6(6).805)

Muliadi *et al.* evaluated the effects of high protein milk supplementation on satiety in normal weight subjects.

Physicochemical properties, sensory acceptance and glycaemic index of processed stingless bee honey and processed honeybee honey

Najeeb, I.M.A., Norhayati M.K., Zaharah, H., Mohd Isa, N.S., Nur Nadrah, M.R. and Yusof, H.M.

Available Online: 28 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).745](https://doi.org/10.26656/fr.2017.6(6).745)

The physicochemical properties, sensory acceptance and glycaemic index of processed stingless bee honey and processed honeybee honey were studied by Najeeb *et al.*

A qualitative study on fishery export refusals due to food safety concerns: identification of product handling, corrective actions, risk factors, and risk mitigation

Indrotristanto, N., Andarwulan, N., Fardiaz, D. and Dewanti-Hariyadi, R.

Available Online: 7 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).781](https://doi.org/10.26656/fr.2017.6(6).781)

Indrotristanto *et al.* performed a qualitative study on fishery export refusal from the product handling to risk mitigation.

High levels of bacterial and antimicrobial drug residues contamination in chicken eggs for human consumption in Morogoro municipality, Tanzania

Sineque, C.I.I.I.M., Machado, A.Da C., Macuamule, C.J. and Ngowi, H.A.

Available Online: 28 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).725](https://doi.org/10.26656/fr.2017.6(6).725)

Sineque *et al.* evaluated the high levels of bacterial and antimicrobial drug residues contamination in chicken eggs for human consumption in Morogoro municipality, Tanzania.

Consumer attitude toward Halal food in the case of the United Kingdom: the role of product attributes and marketing stimuli

Moghaddam, H.K., Khan, N., Tan, B.C. and Khan, S.

Available Online: 28 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).861](https://doi.org/10.26656/fr.2017.6(6).861)

Moghaddam *et al.* studied the consumer attitude toward Halal food in United Kingdom.

Appealing to the health-conscious: low glycaemic food purchase behaviour

Tan, B.Z., Lau, T.C., Tan, B.C. and Lo, Y.T.

Available Online: 7 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).890](https://doi.org/10.26656/fr.2017.6(6).890)

Tan *et al.* studied on the purchase behaviour of health-conscious consumers on the low glycaemic food.

Changing consumption behaviour towards immune-boosting food amidst COVID-19 outbreak: tracing the future trajectory

Rizwana., Padmalini, S., Ahalya, N., Sanjay, N., Narmada and Nayanika, B.

Available Online: 7 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).798](https://doi.org/10.26656/fr.2017.6(6).798)

Rizwana *et al.* evaluated the changing consumption behaviour towards immune-boosting food.

Improvement the texture and prebiotic properties of steam bun quality using cultivated banana (Musa ABB cv. Kluai 'Namwa') flour

Oupathumpanont, O. and Wisalsakkul, S.

Available Online: 7 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).800](https://doi.org/10.26656/fr.2017.6(6).800)

The improvement of texture and prebiotic properties of steam bun quality using cultivated banana (Musa ABB cv. Kluai 'Namwa') flour were studied by Oupathumpanont and Wisalsakkul.

Drying edible jellyfish (*Lobonema smithii*) using a parabolic greenhouse solar dryer

Maisont, S., Samutsri, W., Sansomboon, A. and Limsuwan, P.

Available Online: 18 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).883](https://doi.org/10.26656/fr.2017.6(6).883)

Maisont *et al.* studied on the drying edible jellyfish (*Lobonema smithii*) using a parabolic greenhouse solar dryer.

Effect of additional carrageenan concentration on the characteristics of wet noodle based on mangrove fruit flour variation

Sumartini and Putri, W.R.

Available Online: 18 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).709](https://doi.org/10.26656/fr.2017.6(6).709)

The effect of additional carrageenan concentration on the characteristics of wet noodle based on mangrove fruit flour variation was studied by Sumartini and Putri.

Household level determinants of food security in the City of Tshwane, South Africa

Mazenda, A., Manzi, P., Mushayanyama, T. and Ngarava, S.

Available Online: 18 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).915](https://doi.org/10.26656/fr.2017.6(6).915)

Mazenda *et al.* evaluated the household level determinants of food security in the City of Tshwane, South Africa.

Antioxidant potential of *Moringa stenopetala* leaf extract on laagered beer stored at room temperature

Gedefaw M.Y., Engeda D.A. and Tilku D.M.

Available Online: 18 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).550](https://doi.org/10.26656/fr.2017.6(6).550)

Gedefaw et al. evaluated the antioxidant potential of *Moringa stenopetala* leaf extract on laagered beer stored at room temperature.

Green tea extract improved minced mutton quality during chilled storage

Alnori, H.M., Saeed, O.A., Alnoori, M.A., Leo, T.K. and Sani, U.M.

Available Online: 21 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).672](https://doi.org/10.26656/fr.2017.6(6).672)

Alnori et al. evaluated the quality of minced mutton with green text extract during chilled storage.

The effect of concentration calcium chloride and immersion time on changes in colour and texture of fresh-cut mangosteen

Suriati, L.

Available Online: 21 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).752](https://doi.org/10.26656/fr.2017.6(6).752)

The effect of concentration calcium chloride and immersion time on changes in colour and texture of fresh-cut mangosteen was studied by Suriati.

Substitution of rice flour with banana flour for developing Khanom Thong Att products

Songpranam, P., Chowthanakij, R. and Noppakun, M.

Available Online: 21 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).655](https://doi.org/10.26656/fr.2017.6(6).655)

Songpranam et al. developed Khanom Thong Att products with substitution of rice flour with banana flour.

Consumer acceptance of fresh-cut peppers and tomatoes and their enhancement by edible coatings

Cloete, L., Hosany, H., Rungasamy, I., Ramful-Baboolall, D., Ramasawmy, B. and Neetoo, H.

Available Online: 21 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).661](https://doi.org/10.26656/fr.2017.6(6).661)

Cloete et al. evaluated consumer's acceptance of fresh-cut peppers and tomatoes enhanced with edible coatings.

Quality attributes of Black-Chin Tilapia (*Sarotherodon melanotheron*) surimis treated with different cryoprotectants

Perdio, A.C., Valerio, R.B., Consigna, M.J.S., Llave, D.S., Gonzales, A.J.V. and Turtur, M.

Available Online: 23 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).610](https://doi.org/10.26656/fr.2017.6(6).610)

The quality attributes of Black-Chin Tilapia (*Sarotherodon melanotheron*) surimis treated with different cryoprotectants were evaluated by Perdio et al.

The effect of tempeh flour on LDL (low-density lipoprotein)-level lowering in *Rattus norvegicus* fed a high-fat diet

Kusuma, H.S., Febrianti, D., Rosidi, A. and Ulvie, Y.N.S.

Available Online: 23 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).780](https://doi.org/10.26656/fr.2017.6(6).780)

Kusuma et al. studied of the effect of tempeh flour on LDL-level lowering in *Rattus norvegicus* fed with a high-fat diet.

Conceptual paper: Malaysian youth's perception and consumption behaviour of roasted chicken products towards a better quality of life

Enthira, P.T., Yusnita, H., Azizulyadi, Y., Asma', A. and Siti Nur'afifah, J.

Available Online: 23 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).774](https://doi.org/10.26656/fr.2017.6(6).774)

Enthira et al. proposed to study Malaysian youth's perception and consumption behaviour of roasted chicken products towards a better quality of life.

Effects of cooking methods on physicochemical properties, antioxidant properties and sensory acceptability of purple sweet potato (*Ipomoea batatas*)

Cheong, J.J., Ahmad, F. and Tengku Rozaina, T.M.

Available Online: 23 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).1008](https://doi.org/10.26656/fr.2017.6(6).1008)

Cheong et al. evaluated the effects of cooking method on physicochemical properties, antioxidant properties and sensory acceptability of purple sweet potato (*Ipomoea batatas*).

Determination of total phenolic and flavonoid content of Ghontoghe (*Kleinhovia hospita* L.) leaves: in vitro antioxidant study

Nuralifah, Yamin, Halidi, D.R., Arba, M. and Zubaydah, W.O.S.

Available Online: 27 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).440](https://doi.org/10.26656/fr.2017.6(6).440)

Nuralifah et al. determined the total phenolic and flavonoid content of Ghontoghe (*Kleinhovia hospita* L.) leaves.

Malaysian Muslim consumers' awareness, confidence, and purchase behaviour on halal meat and its products after the meat cartel scandal

Maifiah, M.H.M., Ahmad, A.N., Azam, M.S.E., Norazmi, A.R.M. and Nawawi, K.A.

Available Online: 27 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).714](https://doi.org/10.26656/fr.2017.6(6).714)

Maifiah et al. studied on the awareness, confidence and purchase behaviour of Malaysian Muslim consumers' on halal meat and its products after the meat cartel scandal.

Comparative study of physicochemical, nutritional and functional properties of whole and defatted legume flours

Jamalullail, N.A., Chan, Y.L., Tang, T.K., Tan, C.P., Mat Dian, N.L.H., Cheong, L.Z. and Lai, O.M.

Available Online: 27 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).659](https://doi.org/10.26656/fr.2017.6(6).659)

Jamalullail et al. performed a comparative study to investigate the physicochemical, nutritional and functional properties of whole and defatted legume flours.

Incorporation of *Neolamarckia cadamba* leaf extract into chitosan coating for maintaining the quality of white shrimp (*Litopenaeus vannamei*)

Mubarak, A., Zulkipli, N.N., Norasmadi, I.N.S., Suhaimi, N.I., Wan Abdullah, W.Z. and Karim, N.U.

Available Online: 27 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).734](https://doi.org/10.26656/fr.2017.6(6).734)

The incorporation of *Neolamarckia cadamba* leaf extract into chitosan coating to maintain the quality of white shrimp (*Litopenaeus vannamei*) was evaluated by Mubarak *et al.*

Storage stability of microencapsulated anthocyanin extracted from Kokum (*Garcinia indica*) rind

Ranveer, R.C., Rathod, N.B., Nandane A.S., Sahoo A.K. and Ganorkar P.M.

Available Online: 31 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).870](https://doi.org/10.26656/fr.2017.6(6).870)

The storage stability of microencapsulated anthocyanin extracted from Kokum (*Garcinia indica*) rind was studied by Ranveer *et al.*

Knowledge and attitude of selected non-Muslim college students towards Halal-certified food products

Barrion, A.S.A., Orillo, A.T.O., Nguyen-Orca, M.F.R. and Tandang, N.A.

Available Online: 31 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).869](https://doi.org/10.26656/fr.2017.6(6).869)

Barrion *et al.* evaluated the knowledge and attitude of selected non-Muslim college students towards Halal-certified food products.

Spent brewer yeast status in halal food industry: An analysis from Shariah and science perspectives

Ramli, S.N.H., Jamaludin, M.A., Abdullah Sani, M.S. and Nordin, N.F.H.

Available Online: 31 DECEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).794](https://doi.org/10.26656/fr.2017.6(6).794)

Ramli *et al.* performed an analysis on spent brewer yeast status in halal food industry from Shariah and science perspectives.

Mini Review

Anti-noncommunicable diseases attributes of pineapple (*Ananas comosus*): a concise review

Kumalawati, D.A., Nurkolis, F., Wewengkang, D.S., Permatasari, H.K., Rotinsulu, H., Taslim, N.A., Joseph, V. and Samtiya, M.

Available Online: 19 NOVEMBER 2022 | [https://doi.org/10.26656/fr.2017.6\(6\).887](https://doi.org/10.26656/fr.2017.6(6).887)

The review of anti-noncommunicable disease attributes of pineapple (*Ananas comosus*) was performed by Kumalawati *et al.*

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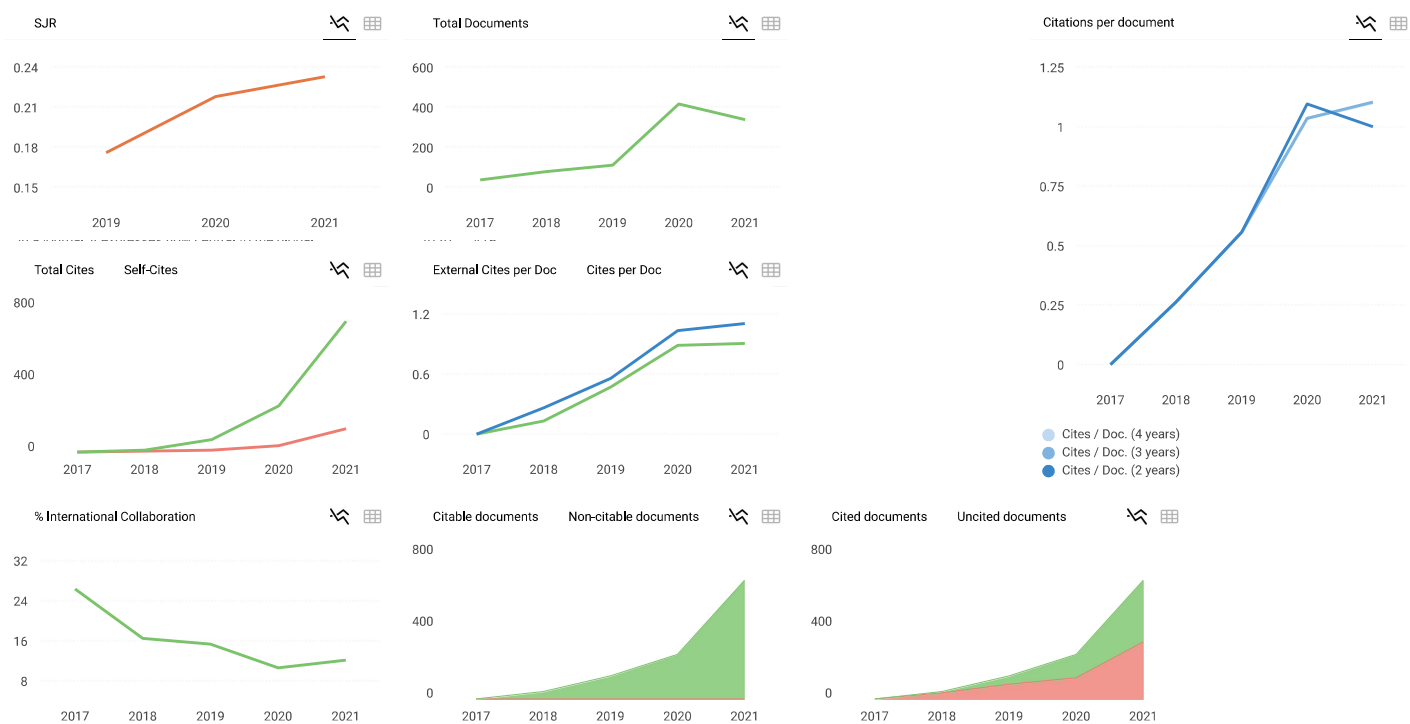
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