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

Judul Jurnal Ilmiah (Artikel)	:	Effects of Clear Kefir on Biomolecular Aspects of Glycemic Status of Type 2 Diabete Mellitus (T2DM) Patients in Bandung, West Java [Study on Human Blood Glucose, Pentide and Insulin]			
Jumlah Penulis	:	7 orang (J Judiono, Suhary Suzery, Yuliati Widiastuti, A	yo Hadisaputro, K S Indranila, <b>Bambang Cahyono</b> , Meiny Asep Iwan Purnawan)		
Status Pengusul	:	penulis ke-4	•		
Identitas Jurnal Ilmiah	:	<ul> <li>a. Nama Jurnal</li> <li>b. Nomor ISSN</li> <li>c. Vol, No., Bln Thn</li> <li>d. Penerbit</li> <li>e. DOI artikel (jika ada)</li> <li>f. Alamat web jurnal Alamat Artikel</li> <li>g. Terindex</li> </ul>	<ul> <li>The Functional Foods in Health and Disease (FFHD)</li> <li>2160-3855</li> <li>Vol 4, No 8 (2014), PP 340-348</li> <li>Food Science Publisher</li> <li><u>http://dx.doi.org/10.31989/ffhd.v4i8.145</u></li> <li><u>https://www.ffhdj.com/index.php/ffhd/article/view/145</u></li> <li><u>https://www.ffhdj.com/index.php/ffhd/article/view/145/307</u></li> <li>Web of Science, Google Scholar</li> </ul>		
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Reviewer 2

Prof. Dr. Unang Supratman, M.Si NIP. 196607041991011001 Unit Kerja : Dep.Kimia, FMIPA UNPAD

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Reviewer I

Prof. Dr. Moh. Djaeni, S.T., M.Eng. NIP. 197102071995121001 Unit Kerja : Teknik Kimia FT UNDIP

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HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW						
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		Alam	at Artikel	:	https://www.ffhdj.com/index.php/ffhd/article/view/145/307	
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<ul> <li>Kecukupan dan kemutahiran data/informasi dan metodologi (30%)</li> </ul>	6,00			5,00			
<ul> <li>Kelengkapan unsur dan kualitas terbitan/jurnal (30%)</li> </ul>	6,00			6,00			
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Artikel terdin dari: Title, Abstract, Background, Method and Materials, Results and Discussion, Conclusion and Recommendation, Competiting Interest, Abbreviations, Authors' Contributions, Acknowledgement, References dan ditulis sesuai dengan Guide for Author. Substansi artikel sesuai dengan bidang ilmu (Kimia) fokus pada Foodscience.

2. <u>Ruang lingkup dan kedalaman pembahasan:</u> Artikel membahas tentang clear kefir yang dapat digunakan untuk terapi penyakit diabetes militus (DM). Kajian difokuskan pada analisis efek clear kefir pada sifat biomolekuler glikemik pasien dengan diabetes militus tipe 2 (T2DM) di Bandung. Terdapat tiga metode analisis yang digunakan yaitu: HPLC, enzim level dan elisa. Data hasil penelitian sangat terbatas. Pembahasan dilakukan kurang komprehensif, karena hanya melibatkan 3 referensi yang disitasi dari total 26 yang ada dalam artikel ini. Pada section discussion juga kurang begitu jelas, karena data-data dari tabel tidak disitasi untuk dibandingkan dengan hasil penelitian lainnya yang relevan.

3. Kecukupan dan kemutakhiran data/informasi dan metodologi: Kemutakhiran artikel ini sangat baik. Hal ini ditunjukkan dengan jumlah referensi 10 tahun terakhir mencapai 22 dari 26 artikel (84%) adalah 10 tahun terakhir. Meskipun demikian, penulis tidak mampu mengeksploitasi potensi tersebut dalam pembahasan dengan maksimal. Metode penelitian dituliskan dengan runtut. Data yang disajikan dalam bentuk tabel (Tabel 1) cukup baik, sehingga secara umum artikel ini mudah untuk dipahami peneliti lainnya.

4. <u>Kelengkapan unsur dan kualitas terbitan:</u> Jurnal diterbitkan oleh Food Sciences Publisher, termasuk dalam Emerging Source Citation Index (ESCI) dari 2015, memiliki H index=12 dengan rata-rata sitasi per artikel 2,76. Tim editor terdiri dari 8 orang dengan komposisi negara: China (2), Jepang (2), US(4). Similaritas artikel berdasarkan turnitin sebesar 5%

Semarang, Reviewer 1

Prof. Dr. Moh. Djaeni, S.T., M.Eng. NIP. 197102071995121001 Unit Kerja : Teknik Kimia FT UNDIP

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

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Status Pengusul	:	penulis ke-4				
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Tot	tal = (100%)	20,00			19,45		
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- 1. <u>Kesesuaian dan kelengkapan unsur isi jurnal:</u> Isi jurnal telah sesuai dengan kaidah penulisan ilmiah
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- 4. <u>Kelengkapan unsur dan kualitas terbitan:</u> Kualitas penerbit cukup baik

Semarang. Reviewer

Prof. Dr. Unang Supratman, M.Si NIP. 196607041991011001 Unit Kerja : Dep.Kimia, FMIPA UNPAD

Effects of clear kefir on biomolecular aspects of glycemic status of type 2 diabetes mellitus (T2DM) patients in Bandung, West Java [Study on human blood glucose, c ... J Judiono, S Hadisaputro, KS Indranila... - Functional foods in ..., 2014 - ffhdj.com Background: Diabetes Mellitus (DM) triggers an excessive reaction of free-radicals. It increases reactive oxygen species and reduces antioxidants status as well as the  $\beta$  cell damage. Clear kefir was used for DM therapies, however it limited biomolecular exploration of its bioactive roles. Research aimed to investigate the effects of clear kefir on the biomolecular nature of the glycemic status of T2DM in Bandung. Methods: The randomized pretest-posttest control group was conducted by 106 T2DM patients. Research was done in ...

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## Functional Foods in Health and Disease



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The Functional Foods in Health and Disease (FFHD) journal is a peer-reviewed open access journal. Our journal discusses various aspects of functional foods, bioactive compounds, and chronic diseases. The FFHD journal develops research to better understand the mechanisms of disease and support the development of functional foods. At the FFHD journal, we believe the development of functional foods is essential to prevention and management of numerous diseases and health conditions. Through our journal's research, we keep the readers of the Functional Food Center newsletter, Academic Society for Functional Foods and Bioactive Compounds (ASFFBC), and public up to date with the latest advancements in functional foods, particularly their role in the prevention and management of chronic diseases. The readership of the Functional Food Center newsletter in various professions, including scientists, medical doctors, dietitians, and nutritionists.

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### Functional Foods In Health And Disease

The Functional Foods in Health and Disease (FFHD) is a peer-reviewed, open-access international journal which serves as the journal of the Academic Society for Functional Foods and Bioactive Compounds (ASFFBC). The journal's overall focus is on Functional Food Science, which is a new and unique area of health and nutrition. Although currently a small scientific field, Functional Food Science is quickly expanding as studies show that functional food products can help manage chronic disease and promote overall wellness. This is reflected in our journal's rapidly growing citation score.

The articles we publish include cutting-edge biomedical research and development of functional foods. The goal is to provide research that can lead to the development of functional food products. The actual definition for these functional foods, as provided by the Functional Food Center (FFC) is as follows: "Natural or processed foods that contain biologically-active compounds; which, in defined, effective non-toxic amounts, provide a clinically proven and documented health benefit utilizing specific biomarkers, for the prevention, management, or treatment of chronic disease or its symptoms."

The journal also serves as an excellent resource for: PhD students, professors, public health professionals, medical doctors, dieticians, nutritionists, government representatives (FDA, NIH, USDA) and the general public for information regarding the latest advancements for the prevention, treatment, and management of chronic diseases or its symptoms using functional foods.

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The FFHD's citation score has more than doubled over the past two years. As of August 2019 our average citations per item is 2.76. This number is calculated by the sum of the times cited count divided by the number of results in the set. Our h-index is 12, which means there are h papers that have each been cited at least h times.

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The FFHD journal is also indexed in Index Copernicus International (ICI). The ICI has indexed over 6,000 journals. Our current value in ICI for 2017 is 78.41. The value is based on a multidimensional parametric assessment, with over 100 assessment criteria.

In addition, we are also cited the following databases: Chemical Abstract, EBSCO, and Google Scholar.

### Vol 10, No 3 (2020): March 2020

### Table of Contents

### **Research Articles**

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### Vol 4, No 8 (2014)

### August 2014

### Table of Contents

### **Research Articles**

Effects of Clear Kefir on Biomolecular Aspects of Glycemic Status of Type 2 Diabetes Mellitus (T2DM) Patients in Bandung, West Java [Study on Human Blood Glucose, c Peptide and Insulin] (https://www.ffhdj.com/index.php/ffhd/article/view/145)	[Abstract] (https://www.ffhdj.cc [Full Article] (https://www.ffhdj.cc
J Judiono, Suharyo Hadisaputro, K S Indranila, Bambang Cahyono, Meiny Suzery, Yuliati Widiastuti, Asep Iwan Purnawan	340-348
Evidence-based modeling of mode-of-action for functional ingredients influencing Alzheimer's disease through neurotrophin pathway (https://www.ffhdj.com/index.php/ffhd/article/view/147)	[Abstract] (https://www.ffhdj.cc [Full Article] (https://www.ffhdj.cc
Erfan Younesi	362-369
Characterization and specificity of probiotics to prevent salmonella infection in mice (https://www.ffhdj.com/index.php/ffhd/article/view/148)	[Abstract] (https://www.ffhdj.cc [Full Article] (https://www.ffhdj.cc
Ana Andino, Nan Zhang, Sandra Diaz-Sanchez, Carrie Yard, Sean Pendleton, Irene Hanning	370-380
Review Articles	
Gluten-free and casein-free diets in the treatment of autism (https://www.ffhdj.com/index.php/ffhd/article/view/146)	[Abstract] (https://www.ffhdj.cc [Full Article] (https://www.ffhdj.cc
Andreas Reissmann, Joachim Hauser, Ewelina Makulska-Gertruda, Loredana Tomsa, Klaus W. Lange	349-361

### **Related Publications**

### Effects of Clear Kefir on Biomolecular Aspects of Glycemic Status of Type 2 Diabetes Mellitus (T2DM) Patients in Bandung, West Java [Study on Human Blood Glucose, c Peptide and Insulin]

Judiono J<sup>1\*</sup>, Suharyo Hadisaputro<sup>2</sup>, Indranila KS<sup>3</sup>, Bambang Cahyono<sup>4</sup>, Meiny Suzery,<sup>4</sup> Yuliati Widiastuti<sup>5</sup>, Asep Iwan Purnawan<sup>6</sup>

<sup>1</sup>Head of Nutrition Department, The Bandung Health Polytechnic, MOH R.I, Indonesia; <sup>2</sup>Graduate School of Diponegoro University Semarang, Indonesia; <sup>3</sup>The Clinical Pathology Specialist Division at Medicine Faculty of University Semarang, Indonesia; <sup>4</sup>Science and Math Faculty University Semarang, Indonesia; <sup>5</sup>Chief of Clinical Dietitian The Bandung Saint Borromeus Hospital, Indonesia; <sup>6</sup>Nutrition Biomolecular Division, The Bandung Health Polytechnic, MOH R.I, Indonesia

\*Corresponding author: Judiono J., PhD, The Bandung Health Polytechnic, MOH R.I, Indonesia, Jl. Padjajaran No. 56 Bandung, West Java, 40173, Indonesia

Submission date: January 10, 2014; Acceptance date: July 29, 2014; Publication date: August 5, 2014

### ABSTRACT

**Background:** Diabetes Mellitus (DM) triggers an excessive reaction of free-radicals. It increases reactive oxygen species and reduces antioxidants status as well as the  $\beta$  cell damage. Clear kefir was used for DM therapies, however it limited biomolecular exploration of its bioactive roles. Research aimed to investigate the effects of clear kefir on the biomolecular nature of the glycemic status of T2DM in Bandung.

**Methods:** The randomized pretest-posttest control group was conducted by 106 T2DM patients. Research was done in several hospitals in Bandung and Cimahi, West Java from 2012–2013. Samples were divided randomly into three groups: (1) T2DM with  $HbA_{1c} < 7$  was fed a standard diet, supplemented with 200 ml/day of clear kefir, (2) T2DM with  $HbA_{1c} > 7$  fed standard diet and supplemented 200 ml/day by clear kefir, (3) T2DM with  $HbA_{1c}$  was fed a standard diet as a control group. Dose response was obtained from a preeliminary vivo study, and then converted to human dosage by year 2011. Intervention was effectively done for 30 days.  $HbA_{1c}$  was measured by HPLC. Fasting blood glucose (FBG) and Postprandial blood glucose levels (PBG) were measured by enzymes levels. C Peptide and insulin were measured by Elisa. Data was analyzed by a statictics programme by significance p<0,05. Study was approved by ethic committee.

# **Characterization and specificity of probiotics to prevent** *salmonella* **infection in mice**

Ana Andino<sup>1\*\*</sup>, Nan Zhang<sup>1\*\*</sup>, Sandra Diaz-Sanchez<sup>1</sup>, Carrie Yard<sup>1</sup>, Sean Pendleton<sup>1</sup>, and Irene Hanning<sup>\*1,2</sup>

<sup>1</sup>University of Tennessee, Department of Food Science and Technology, Knoxville TN, 37996, USA; <sup>2</sup>University of Tennessee, Department of Genome Sciences and Technology, Knoxville TN, 37996, USA

\***Corresponding author:** Irene Hanning, Ph.D, Assistant Professor University of Tennessee, Department of Food Science and Technology, 2605 River Dr., Knoxville TN, 37996

<sup>\*</sup>These authors contributed equally to the described work

Submission date: June 26, 2014; Acceptance date: August 28, 2014; Publication date: August 31, 2014

### ABSTRACT

**Background:** Probiotic strains of bacteria can prevent *Salmonella* from causing disease by preventing the pathogen from colonizing the intestines. Two strains of probiotics, *Lactobacillus acidophilius* and *Pediococcus spp*, that were obtained from poultry fecal samples have been shown to be efficacious in poultry. The objective of this study was to determine if these strains of probiotics could prevent salmonellosis in a mouse model.

**Methods:** First, both strains of probiotics were evaluated for *in vitro* efficacy to inhibit the growth of and interfere with virulence gene regulation in *Salmonella enterica*. For *in vivo* efficacy, mice was used which models Typhoid illness. Mice were divided into 2 groups: Control and treatment, *Lactobacillus* and *Pediococcus* (LP;  $10^8$  Log CFU). Two experiments were conducted. In the first experiment, the mice were treated with *LP* in water for the first two days of the experiment and challenged with *Salmonella* at day three. In the second experiment, the *LP* treatment was given in the water for 10 days and challenge was performed on day 11. In both experiments, at day 20 post-challenge, all mice were sacrificed, intestinal tracts and organs removed and cultured for *Salmonella*.

**Results:** The probiotic strains inhibited the growth of *Salmonella* and down-regulation of virulence genes was noted, but dependent on the strain of *Salmonella* being evaluated. For the *in vivo* experiment, the probiotics did not afford the mice protection from infection and increasing the length of time the probiotics were administered did not improve the efficacy of the probiotics.

### **Research Article**

### **Evidence-based modeling of mode-of-action for functional ingredients influencing Alzheimer's disease through neurotrophin pathway**

### Erfan Younesi

Department of Bioinformatics, Fraunhofer Institute for Algorithms and Scientific Computing, Schloss Birlinghoven, Sankt Augustin, 53754, Germany

**Corresponding author:** Erfan Younesi, Department of Bioinformatics, Fraunhofer Institute for Algorithms and Scientific Computing, Schloss Birlinghoven, Sankt Augustin, 53754, Germany

Submission date: May 1, 2014; Acceptance date: August 15, 2014; Publication date: August 23, 2014

### ABSTRACT

*Background:* Brain-derived neurotrophic factor (BDNF) is the most widely expressed member of the neurotrophin family in the human brain and is crucially involved in the development of neural circuits, modulation of synaptic plasticity, and regulation of cognitive functions, including learning and memory. Many studies have shown the association of altered BDNF levels with neurodegenerative and neuropsychiatric disorders. However, BDNF is not able to cross the blood-brain barrier and, thus, its delivery to the nervous system is a challenge. Therefore, functional diets with the ability to induce production of BDNF in the brain may offer an alternative route. The objective of this study was three-fold: first, to find out diets that are causally linked to the agonistic activity of BDNF in the neurotrophin signaling pathway; second and mainly, to investigate mode-of-action of these functional diets through systems-based mechanistic modeling in the context of Alzheimer's disease; and third, to demonstrate the proof-of-concept application of systems biology methods, that are well established in the pharmaceutical sector, to the emerging field of functional food.

**Methods:** In the first step, two cause-and-effect models of BDNF signaling in two states, i.e. normal state and Alzheimer's disease state, were constructed using published knowledge in scientific literature and pathway databases. A "differential model analysis" between the two states was performed by which mechanistic mode-of-action of BDNF in neurotrophin signaling pathway could be explained with a high molecular resolution in both normal and disease states. The BDNF mode-of-action model was further validated using the "biomarkerguided validation" approach. In the second step, scientific evidence on the effect of various functional diets on BDNF levels and BDNF-related biological processes or outcomes was harvested from biomedical literature using a disease-specific semantic search. This information was then added to the mechanistic model of BDNF mode-of-action and used to substantiate the mode-of-action model.

Results: The differential model analysis resulted in a mechanistic mode-of-action model for