C-4

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

Judul Artikel Ilmiah	:	Banana resistant starch inhibitory inflammation and cyclooxygenase-2 in BALB/c mice induced by azoxymethane and dextran sodium sulfate
Penulis Artikel Ilmiah	:	Pratiwi, S.N., **Afifah, D.N.***, Widyastiti, S.W., Karlowee, V., Anjani, G. and Istiadi, H.
Status Pengusul	:	Penulis pertama/penulis anggota/**penulis korespondensi**
Identitas Jurnal Ilmiah	:	a. Nama Jurnal : Food Research b. Nomor/Volume/Hal : Vol. 6(2) 2022: 337 - 344 c. Edisi (bulan/tahun) : April 2022 d. Penerbit : RYNNYE LYAN RESOURCES e. Jumlah halaman : 8 f. DOI artikel (Jika ada) : https://doi.org/10.26656/fr.2017.6(2).262 g. Alamat web Jurnal : https://www.myfoodresearch.com/vol-69474issue-2.html h. Terindeks di : SCOPUS (Q3) H-Index 10 SJR 0.233 (2021) i. Link Turnitin : https://doc-pak.undip.ac.id/13608/4/TURNITIN_Banana_resistant.pdf

Kategori Publikasi Jurnal Ilmiah (beri ✓ 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 Jurnal Ilmiah (isikan di kolom yang sesuai)			Nilai Akhir Yang Diperoleh
	Internasional Bereputasi	Nasional Terakreditasi	Nasional tidak Terakreditasi	
	40			
a. Kelengkapan dan Kesesuaian unsur isi jurnal (10%)	4			3
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11
c Kecukupan dan kemutahiran data/informasi dan metodologi	12			11
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			11
Nilai Total = (100%)	**40**			**36**
Nilai pengusul =			**40% x 36 =**	**14.4**

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur	:	Unsur artikel sudah lengkap, meskipun demikian kurang terstruktur dengan baik dan sulit untuk dipahami
Ruang Lingkup dan Kedalaman Pembahasan	:	Ruang lingkup keilmuan sesuai bidang ilmu pengusul. Hasil dibahas dengan baik disertai sitasi referensi yang cukup
Kecukupan & Kemutakhiran Data & Metodologi	:	Penelitian eksperimental laboratorium dengan hewan coba yang dilaksanakan dengan standar yang baik disertai pengulangan yang cukup untuk dianalisis. Jumlah sampel pada masing2 kelompok penelitian tidak disebutkan
Kelengkapan Unsur dan Kualitas Penerbit	:	JIB, terindex Scopus terindex Q3, SJR 0,233
Indikasi Plagiasi	:	Tidak ada indikasi plagiasi
Linieritas (Kesesuaian dengan Bidang Ilmu)	:	Bidang ilmu linier dengan bidang ilmu pengusul

Semarang, April 2023
Penilai 1

Prof. Dr. dr. TRI NUR KRISTINA, DMM, M.Kes.
NIP 19590527 198603 2 001
Unit kerja : Fakultas Kedokteran
Bidang Ilmu : Ilmu Kedokteran
Jabatan/Pangkat : Guru Besar

C-4

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

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Status Pengusul	:	Penulis pertama/penulis anggota/**penulis korespondensi**
Identitas Jurnal Ilmiah	:	a. Nama Jurnal : Food Research b. Nomor/Volume/Hal : Vol. 6(2) 2022: 337 - 344 c. Edisi (bulan/tahun) : April 2022 d. Penerbit : RYNNYE LYAN RESOURCES e. Jumlah halaman : 8 f. DOI artikel (Jika ada) : https://doi.org/10.26656/fr.2017.6(2).262 g. Alamat web Jurnal : https://www.myfoodresearch.com/vol-69474issue-2.html h. Terindeks di : SCOPUS (Q3) H-Index 10 SJR 0.233 (2021) i. Link Turnitin : https://doc-pak.undip.ac.id/13608/4/TURNITIN_Banana_resistant.pdf
Kategori Publikasi Jurnal Ilmiah (beri ✓ 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 Jurnal Ilmiah (isikan di kolom yang sesuai)			Nilai Akhir Yang Diperoleh
	Internasional Bereputasi	Nasional Terakreditasi	Nasional tidak Terakreditasi	
	40			
a. Kelengkapan dan Kesesuaian unsur isi jurnal (10%)	4			3
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11
c Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12			11
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			12
Nilai Total = (100%)	**40**			**37**
Nilai pengusul =			**40% x 37 =**	**14.8**

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur	:	Artikel ini memiliki kelengkapan yang baik dalam hal penjelasan tentang metode penelitian, hasil dan analisis, serta kesimpulan dan rekomendasi.
Ruang Lingkup dan Kedalaman Pembahasan	:	Pembahasan dalam artikel ini juga cukup mendalam, dengan memberikan penjelasan tentang mekanisme antiinflamasi dan pengaruh pati tahan pisang pada ekspresi COX-2. Artikel ini juga membahas implikasi praktis dari temuan-temuan penelitian ini dalam pengobatan dan pencegahan penyakit inflamasi dan kanker.
Kecukupan & Kemutakhiran Data & Metodologi	:	Data dan metodologi dalam artikel tersebut cukup lengkap dan mutakhir. Dalam penelitian ini, para peneliti menggunakan hewan coba sebagai model untuk mempelajari efek pati tahan pisang pada inflamasi dan ekspresi COX-2. Metodologi penelitian yang digunakan juga dijelaskan dengan cukup detail, termasuk penggunaan azoxymethane dan dextran sodium sulfate untuk menginduksi penyakit pada hewan coba, pemilihan dosis pati tahan pisang yang tepat, dan pengukuran hasil menggunakan teknik-teknik yang standar.
Kelengkapan Unsur dan Kualitas Penerbit	:	JIB scopus Q3 dengan SJR 0.233
Indikasi Plagiasi	:	Index similarity 15%, tidak ditemukan indikasi plagiasi
Linieritas (Kesesuaian dengan Bidang Ilmu)	:	Sesuai bidang ilmu penulis

Semarang, April 2023
Penilai 2

Prof. dr. MUHAMAD THOHAR ARIFIN, Sp.BS., Ph.D.PA
NIP 197404141999031013
Unit kerja : Fakultas Kedokteran
Bidang Ilmu : Neuroanatomi
Jabatan/Pangkat : Guru Besar

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FOOD RESEARCH

Volume 6, Issue 2

April 2022

Mini Review

Review on the application of chemometrics for the standardization and authentication of *Curcuma xanthorrhiza*

Kusumadewi, A.P., Susidarti, R.A., Purwanto, Setyawan, A.A. and Rohman, A.

Available Online: 31 JANUARY 2022 I https://doi.org/10.26656/fr.2017.6(2).044

The review on the application of chemometrics for the standardization and authentication of *Curcuma xanthorrhiza* was performed by Kusumadewi *et al.*

Proactive risk mitigation strategies and building strategic resilience in the food supply chain: a review

Afifa, Y.N. and Santoso, I.

Available Online: 6 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).257

Afifa and Santoso reviewed the proactive risk mitigation strategies and building strategic resilience in the food supply.

Angelica keiskei (Ashitaba) has potential as an antithrombotic health food

Ohkura, N., Taniguchi, M., Oishi, K., Inoue, K. and Ohta, M.

Available Online: 6 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).121

Ohkura *et al.* evaluated the potentiality of *Angelica keiskei* (Ashitaba) as an antithrombotic health food.

Full Papers

Functional and sensory properties of Indonesian bay leaf (*Syzygium polyanthum*) herbal tea

Halim, Y. and Maryani

Available Online: 6 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).174

The functional and sensory properties of Indonesian bay leaf (*Syzygium polyanthum*) herbal tea was evaluated by Halim and Maryani.

Development of people with disabilities (PWD)-friendly module for bakery production

Mahmood, A., Mohamad, N.J., Sarbon, N.M., Mohd Zin, Z, Azlin-Hasim, S. and Wan Rosli, W.

Available Online: 6 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).190

Mahmood *et al.* developed a friendly module for bakery production for people with disabilities (PWD)

Nutraceutical qualities of *Cucurbita, Vernonia amygdalina Del* and *Ocimum gratissimum* leaves vis-à-vis- vitamins A and C: a source of health benefits

Adewole, E., Ogunmodede, O.T., Peters, O.A., Oludoro, O. and Awonyemi, O.I.

Available Online: 9 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).514

Adewole *et al.* studied on the nutraceutical qualities of *Cucurbita, Vernonia amygdalina Del* and *Ocimum gratissimum* leaves vis-à-vis- vitamins A and C as a source of health benefits.

Sulawesi endemic tubers and perimedular flour properties an initial consideration for alternative sources for food starch ingredient

Moko, E.M., Rahardiyan, D., Ngangi, J. and Yalindua, A.

Available Online: 9 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).165

The Sulawesi endemic tubers and perimedular flour properties an initial consideration for alternative sources for food starch ingredient was evaluated by Moko *et al.*

Physical characteristics, nutrients, and antinutrients composition of pigeon pea (*Cajanus cajan* (L.) Millsp.) grown in Indonesia

A'yuni, N.R.L., Marsono, Y., Marseno, D.W. and Triwitono, P.

Available Online: 9 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).172

The physical characteristics, nutrients, and antinutrients composition of pigeon pea (*Cajanus cajan* (L) Millsp.) grown in Indonesia was studied by A'yuni *et al.*

Sensory and microbiological evaluation of probiotic yoghurt made with different types of probiotic cultures starter *Lactobacillus acidophilus* LA-5® and *Bifidobacterium animalis* subsp. *lactis* BB-12®

Lestari, L.A., Nuriannisa, F., Yuliani, K., Ratnasari, D., Farida, I.N. and Azizah, E.F.

Available Online: 9 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).188

Lestari *et al*. evaluated the sensory and microbiological evaluation of probiotic yoghurt made with different types of probiotic cultures starter *Lactobacillus acidophilus* LA-5® and *Bifidobacterium animalis* subsp. *lactis* BB-12®.

Effect of sucrose addition to antioxidant activity and colour in blue pea flower (*Clitoria ternatea* L.) yoghurt

Suharman, Nadia, L.S. and Sutakwa, A.

Available Online: 28 FEBRUARY 2022 I https://doi.org/10.26656/fr.2017.6(2).143

Suharman *et al*. evaluated the effects of sucrose addition to antioxidant activity and colour in blue pea flower (*Clitoria ternatea* L.) yoghurt.

Preliminary screening and microbiological evaluation on the environmental hygiene for galley equipment, safety equipment and cabin common facilities of a local airline in Malaysia

Wing, G.K., Rollon, D.W., Kuan, C.H., Ajau, D., Nor-Khaizura, M.A.R., Hasan, H. and Son, R.

Available Online: 13 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).149

Wing *et al*. performed a preliminary screening and microbiological evaluation on the environmental hygiene for galley equipment, safety equipment and cabin common facilities of a local airline in Malaysia.

Comparative study on chemical and emulsion properties of 'Saba' banana [*Musa acuminata x balbisiana* (BBB group) 'Saba'] peel pectin from different extraction methods

Estribillo, A.G.M., Alcantara, G.A.P., Rivadeneira, J.P., Gaban, P.J.V. and Castillo-Israel, K.A.T.

Available Online: 13 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).182

A comparative study on chemical and emulsion properties of 'Saba' banana [*Musa acuminata x balbisiana* (BBB group)'Saba'] peel pectin from different extraction methods was performed by Estribillo *et al.*

Utilization of κ-carrageenan as stabilizer and thickener of honey pineapple (*Ananas comosus* [L. Merr]) jam

Amin, P., Riyadi, P.H., Kurniasih, R.A. and Husni, A.

Available Online: 13 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).060

Amin *et al*. utilized κ-carrageenan as stabilizer and thickener of honey pineapple (*Ananas comosus* [L. Merr]) jam.

Students' perception, knowledge, attitude and behaviour towards halal food products in Malaysia

Azlan, A., Zalbahar, N., Sultana, S., Daud, S.M.M. and Yuniastuti, A.

Available Online: 13 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).186

The student's perception, knowledge, attitude and behaviour towards halal food products in Malaysia was evaluated by Azlan *et al.*

Improvement of immune and antioxidant status of COVID-19 vulnerable groups using mung bean sprout yoghurt

Winarsi, H., Erminawati, E. and Andreas, A.

Available Online: 16 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).533

Winarsi *et al*. evaluated on the possibility of mung bean sprout yoghurt to improve immune and antioxidant status of COVID-19 vulnerable groups.

Co-pigmentation with catechin derived from Indonesian Gambier increases the stability of black rice anthocyanin in isotonic sports drinks during one-month storage in 4°C

Pramitasari, R., Marcel and Lestari, D.

Available Online: 16 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).230

Pramitasari *et al*. studied on the derivation of the co-pigmentation with catechin from Indonesian Gambier to increase the stability of black rice anthocyanin in isotonic sports drink during one-month storage in 4°C.

In vitro propagation of *Bambusa balcooa* by plant tissue culture technique

Anbuselvi, S., Priyanka, P.S., Monitha, B. and Saroja Preethy, R.

Available Online: 16 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).210

The *in vitro* propagation of *Bambusa balcooa* by plant tissue culture technique was studied by Anbuselvi *et al*.

Nutritional compositions, physicochemical properties, and sensory attributes of green banana flour-based snack bar incorporated with konjac glucomannan

Ho, L.-H., Nur Hasyimah, T. and Amira Nadia, A.L.

Available Online: 16 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).275

Ho *et al*. evaluated the nutritional compositions, physicochemical properties and sensory attributes of green banana flour-based snack bar incorporated with konjac glucomannan.

Acceptability of yacon flakes (*Smallanthus sonchifolia*) for dietary use with inulin

Velásquez-Gamarra, J. and Lozada-Urbano, M.

Available Online: 28 FEBRUARY 2022 I https://doi.org/10.26656/fr.2017.6(2).170

The acceptability of yacon flakes (*Smallanthus sonchifolia*) for dietary use with inulin was studied by Velásquez-Gamarra and Lozada-Urbano.

Nutrition label knowledge among culinary and health students in Indonesia

Choiriyah, N.A., Dewi, I.C., Rahmah, L. and Iskandar, Z.

Available Online: 20 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).215

The nutrition label knowledge among culinary and health students in Indonesia was evaluated by Choiriyah *et al*.

The beetroot (*Beta vulgaris*) powder improves blood pressure and glucose level Wistar rats after high intensity exercise

Rahayu, S., Putriningtyas, N.D., Rahayu, T. and Azam, M.

Available Online: 20 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).184

Rahayu *et al*. evaluated on the beetroot (*Beta vulgaris*) powder on the blood pressure and glucose level Wistar rats after high intensity exercise.

Antioxidant, antidiabetic activities and consumer acceptance of *Sargassum hystrix* tea combined with cinnamon powder

Setiyawan, A. and Husni, A.

Available Online: 20 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).226

The antioxidant, antidiabetic activities and consumer acceptance of *Sargassum hystrix* tea combined with cinnamon powder was evaluated by Setiyawan and Husni.

Wild pepper species consumed as green leafy vegetables among Orang Ulu groups in Asap-Koyan Belaga, Sarawak

Alan, R., Saupi, N., Tunung, R. and Lepun, P.

Available Online: 20 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).246

Alan *et al*. evaluated on the wild pepper species consumption among Orang Ulu groups in Asap-Koyan Belaga, Sarawak.

Enhanced natural antioxidant compounds in red palm olein-based shortening developed for sandwich cookie cream

Mohamad Shah, N.K., Sanny, M., Ab Karim, N.A., Kuppan, K. and Mat Yusoff, M.

Available Online: 24 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).118

The enhanced natural antioxidant compounds in red palm olein-based shortening developed for sandwich cookie cream was studied by Mohamad Shah *et al.*

Anthropometric profile and its correlation to insulin resistance in female students with obesity

Dieny, F.F., Fitranti, D.Y., Jauharany, F.F., Tsani, A.F.A., Faradila, U. and Rose, S.

Available Online: 24 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).129

Dieny *et al*. gathered data on the anthropometric profile and its correlation to insulin resistance among female students with obesity.

Effect of varying processing methods (optimal conditions) on chemical properties of herbal leaf tea produced from "Voi" (*Syzygium nervosum*) leaves

Minh N.P. and Chanh N.M.

Available Online: 24 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).741

The effect of varying processing methods (optimal conditions) on chemical properties of herbal leaf tea produced from "Voi" (*Syzgium nervosum*) leaves was evaluated by Minh and Chanh.

Nutritional profiles of *Baccaurea macrocarpa* fruit

Masriani and Fadly, D.

Available Online: 24 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).273

The nutritional profiles of *Baccaurea macrocarpa* fruit was performed by Masriani and Fadly.

Intention to adopt Industry 4.0 technologies among small and medium enterprises in the Malaysian dairy manufacturing industry

Saeedi, S.A.W., Juwaidah, S. and Kelly, W.K.S.

Available Online: 27 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).211

The intention to adopt Industry 4.0 technologies among small and medium enterprises in the Malaysian dairy manufacturing industry was studied by Saeedi *et al.*

Physicochemical properties, fatty acid composition and FTIR spectra of Gabus (*Channa striata*) fish oil

Syifa, F., Hidayah, N., Lukitaningsih, E., Irnawati and Rohman, A.

Available Online: 27 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).197

Syifa *et al.* evaluated the physicochemical properties, fatty acid composition and FTIR spectra of Gabus (*Channa striata*) fish oil.

Quality evaluation of millet (*Panicum miliaceum*) instant cereal product in Cebu, Philippines

Cabrera, A.P.P., Salinasal, J.C.A. and Abello, N.F.H.

Available Online: 27 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).242

The quality evaluation of millet (*Pancium miliaceum*) instant cereal product in Cebu, Philippines was studied by Cabrera *et al.*

Inactivation kinetics of *Salmonella enterica* serovar Typhimurium NCTC 12023 in Chokanan mango (*Mangifera indica* L.) fruit juice by aqueous ozone treatment

Supian, N.A.M, Shah, N.N.A.K., Shamsudin, R. and Sulaiman, A.

Available Online: 27 MARCH 2022 I https://doi.org/10.26656/fr.2017.6(2).204

Supian *et al.* studied on the inactivation kinetics of *Salmonella enterica* serovar Typhimurium NCTC 12023 in Chokanan mango (*Mangifera indica* L.) fruit juice by aqueous ozone treatment.

Development of Kaya Slice (coconut jam slice): Evaluation of physicochemical, sensory evaluation and macronutrients composition when cooperated with gelatin

Ab. Rahim, H., Ahmad ,H., Wahab, N. and Ab. Rahim, M.H.

Available Online: 3 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).240

Ab. Rahim *et al.* developed Kaya Slice (coconut jam slice) incorporated with gelatin and evaluated the physicochemical, sensory evaluation and macronutrients composition.

Technique engineering of tapping and shelter of coconut sap and its effect on the quality of crystal coconut sugar

Mustaufik, Sutiarso, L., Rahayu, S. and Widodo, K.H.

Available Online: 3 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).220

Mustaufik *et al.* engineered the technique of tapping and shelter of coconut sap and its effect on the quality of crystal coconut sugar.

Studies on microencapsulation of *Lactobacillus acidophilus* NCIM 5306 and evaluation of matrix material efficiency in pomegranate juice

Tonde, A.B., Bhoite, A.A. and Gaikwad, N.N.

Available Online: 3 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).147

Tonde *et al.* studied on the microencapsulation of *Lactobacillus acidophilus* NCIM 5306 and evaluation of matrix material efficiency in pomegranate juice.

Physicochemical characterization and fatty acid profiles of fish oil from milkfish (*Chanos chanos* F.)

Hidayah, N., Rohman, A., Mustafidah, M. and Irnawati

Available Online: 3 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).222

Rohman *et al.* evaluated on the physicochemical characterization and fatty acid profiles of fish oil from milkfish (*Chanos chanos* F.)

Choux pastry made from fresh eggs: a comparative study between chicken and duck eggs

Santoso, D.I., Soeryanto, Romadhoni, I.F. and Bahar, A.

Available Online: 3 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).271

Santoso *et al.* evaluated and compared on the choux pastry made from fresh chicken and duck eggs

Exploiting Egyptian dates waste extract as a preservative to improve the quality and safety of chilled chickens

Abdelrahman, H.A., Ahmed, A.M. and Rana, M.O.

Available Online: 8 APRIL 2022

Abdelrahman *et al.* studied on the possibility of exploiting Eygptian dates waste extract as a preservative to improve the quality and safety of chilled chickens.

Estimation of potential bacteriological hazards and their genetic virulence determinants in beef meals provided to intensive care patients

Abo hashem, M.E., Enany, M.E., Ahmed, A.M., Huda, E.I. and Elsharawy, N.T

Available Online: 8 APRIL 2022

Abo hashem *et al.* estimated the potential bacteriological hazards and their genetic virulence determinants in beef meals provided to intensive care patients.

Assessment of biogenic amine level from Cambodia fermented fish products

Sokvibol, C., Arunya, P., Chuleeporn, C., Wanticha, S. and Kriangkrai, P.

Available Online: 8 APRIL 2022

Sokvibol *et al.* assessed the levels of biogenic amines in Cambodia fermented fish products

Evaluation of a colourimetric method for the measurement of oxidation in butter

Seki, H. and Sugimoto, R.

Available Online: 10 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).310

Seki and Sugimoto evaluated the colourimetric method for the measurement of oxidation in butter.

Volatile compounds and physicochemical characteristics of Thai roasted chilli seasoning

Sukchum, N., Surasereewong, S. and Chaethong, K.

Available Online: 10 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).244

The volatile compounds and physicochemical characteristics of Thai roasted chili seasoning was studied by Sukchum *et al.*

Sensorial and physicochemical characterisation of snack bar with gum arabic (*Acacia seyal*) addition

Ishak, S.F., Mohd Abd Majid, H.A., Mohd Zin, Z., Zainol, M.K. and Jipiu, L.B.

Available Online: 10 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).141

Ishak *et al*. characterised sensorial and physicochemical of snack bar with gum arabic (*Acacia seyal*) addition.

Assessment of cyanide content and nutritional composition of odourless fufu flour produced using different processing techniques

Ogungbemi, K., Balogun, B., Ajisafe, S.S., Balogun, D.A., Ilesanmi, F.F. and Ilori, A.O.

Available Online: 10 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).294

Ogungbemi *et al*. assessed the cyanide content and nutritional composition of odourless fufu flour produced using different processing techniques.

Banana resistant starch inhibitory inflammation and cyclooxygenase-2 in BALB/c mice induced by azoxymethane and dextran sodium sulfate

Pratiwi, S.N., Afifah, D.N., Widyastiti, N.S., Karlowee, V., Anjani, G. and Istiadi, H.

Available Online: 17 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).262

The banana resistant starch inhibitory inflammation and cyclooxygenase-2 in BALB/c mice induced by azoxymethane and dextran sodium sulfate was studied by Pratiwi *et al.*

Chemical composition and acceptability of peanut paste (*Arachis hypogaea* L.) based on proteins isolated from legumes

Manobanda-Narvaez, J.S., Calizaya-Milla, Y.E. and Saintila, J.

Available Online: 17 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).251

Manobanda-Narvaez *et al*. evaluated the chemical and acceptability of peanut paste (*Arachis hypoaea* L.) based on proteins isolated from legumes.

Chemical and physical properties of canna (*Canna edulis*) and jack bean (*Canavalia ensiformis*)-based composite flours

Praseptiangga, D., Wandansari and Widyaastuti, D.

Available Online: 17 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).292

Praseptiangga *et al*. studied the chemical and physical of canna (*Canna edulis*) and jack bean (*Canavalia ensiformis*)-base composite floura.

Browning inhibition of fresh-cut apple by coating carrageenan/ascorbic acid/ZnO nanoparticles

Horison, R., Sulaiman, F.O., Alfredo, D. and Wardana, A.A.

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Adoption of hygienic practices in selected fish markets along the fish supply chain in Sri Lanka

Edirisinghe, S.K., Wickramasinghe, I., Wansapala, M.A.J. and Warahena, A.S.K.

Available Online: 22 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).287

Edirisinghe *et al.* evaluated on the adoption of hygienic practices in selected fish markets along the fish supply chain in Sri Lanka.

Stabilization and sensory evaluation of calcium-enriched soymilk prepared using different chelating agents

Kaharso, V.C. and Hua, Y.

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Kaharso and Hua studied on the stabilization and sensory evaluation of calcium-enriched soymilk prepared using different chelating agents.

Effect of processing techniques on pasting properties, colour and consumer acceptability of Ogi produced from four varieties of maize

Bolaji, O.T., Awonorin, S.O., Sanni, L.O. and Adepoju, P.A.

Available Online: 22 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).217

The effect of processing techniques on pasting properties, colour and consumer acceptability of Ogi produced from four varieties of maize was studied by Bolaji *et al.*

Quality characteristics of rice jam with added palmyra palm sugar (*Borassus Flabellifer Linn.*) as inner beauty material

Han, J.A., Kim, Y.B. and Kwon, K.H.

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Han *et al.* evaluated the quality characteristics of rice jam with added palmyra palm sugar (*Borassus Flabellifer Linn.*) as inner beauty.

Characteristics and functional properties of gelatin and gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) bone

Janpet, C., Manakit, P., Klinmalai, P., Kaewprachu, P., Jaisan, C., Surayot, U., Chakrabandhu, Y. and Wangtueai, S.

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The characteristics and functional properties of gelatin and gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) bone was studied by Janpet *et al.*

The effect of the addition of chicken feet flour to crispy corn on energy density and nutritional quality

Hadi, N.S., Yulianingsih, E., Labatjo, R., Setiawan, D.I., Domili, I., Anasiru, M. A., Arbie, F.Y., Goi, M., Amalia, M.R. and Misnati, M.

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Harvest maturity affects the quality and storage behavior of white-fleshed dragon fruit [*Hylocereus undatus* (Haworth) Britton and Rose]

Franco, R.K.G., Esguerra, E.B., Tababa, J.L. and Castro, A.C.

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The harvest maturity effects on the quality and storage behavior of white-flesh dragon fruti [*Hylocereus undatus* (Haworth) Britton and Rose] was studied by Franco *et al.*

Potential alternative natural colourant from *Dendrobium* Sonia 'Earsakul'

Netramai, S., Kijchavengkul, T., Samsudin, H. and Lertsiri, S.

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Netramai *et al.* evaluated on the potentiality of *Dendrobium* Sonia 'Earsakul' as an alternative natural colorant.

Demonstration of microbiological status of fresh fruits and determining the efficiency of different decontaminating agents against the isolated bacteria

Nur, I.T., Habiba, U., Chowdhury., F.S., Islam, T., Mawa J. and Mou, A.N.

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Nur *et al.* evaluated the decontaminating agents on isolated bacteria from fresh fruits.

Physicochemical and sensory properties of bread incorporated with Melon Manis Terengganu (*Cucumis melo* var Inodorus cv. Manis Terengganu 1) peel powder

Amiza, M.A., Zamzahaila, M.Z. and Nurnabila, N.

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The physicochemical and sensory properties of bread incorporated with Melon Manis Terengganu (*Cucumis melo* var Inodorus cv. Inodorus cv. Manis Terengganu 1) peel powder was studied by Amiza *et al.*

Effect of different ratios of wheat flour to black bean (*Phaseolus vulgaris* L.) flour on physicochemical properties and sensory acceptability of cooked noodle

Yahya, F., Xiang, Y.K., Zainol, M.K. and Hasmadi, M.

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Yahya *et al.* studied on the effects of different ratios of wheat flour to black bean (*Phaseolus vulgaris* L.) flour on the physicochemical properties and sensory acceptability of cooked noodle.

Microbiological quality of street-vended foods sold in Thulamela Municipality of South Africa

Mathaulula, M.A., Francis, J., Mwale, M. and Jideani, A.I.

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Mathaulula *et al.* evaluated the microbiological quality of street-vended foods sold in Thulamela Municipality of South Africa.

Adjusting the initial milk pH before freezing affected physico-chemical properties of thawed goat milk

Laosam, P., Chanjula, P. and Pakdeechanuan, P.

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Aloe vera gel coating incorporated with citric acid preserves the chemical and the microbiological qualities of fresh-cut melon

Low, S.M. and Chong, C.Y.

Available Online: 30 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).368

Low and Chong evaluated the Aloe vera gel coating incorporated with citric acid to preserve the chemical and the microbiological qualities of fresh-cut melon.

Mini Review

Caryota urens: value addition, nutritional and medicinal values

Perumpuli, P.A.B.N., Singharathne, S.M.S.J.M. and Wanninaika, I.P.

Available Online: 8 APRIL 2022 I https://doi.org/10.26656/fr.2017.6(2).200

Perumpuli *et al*. reviewed the value addition, nutritional and medicinal values of *Caryota urens.*

Indonesian freshwater fisheries' oil for health and nutrition applications: a narrative review

Sasongko, H., Nurrochmad, A., Rohman, A. and Nugroho, A.E.

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Sasongko *et al*. review on the Indonesian freshwater fisheries' oil for health and nutrition applications.

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