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KARYA ILMIAH : JURNAL ILMIAH

Judul Artikel Ilmiah : Effect of Fermentation Time on Nutrition Content, Physical Properties, pH, Amino Acids, Fatty Acids Composition and Oranoleptics on Fermented Mackerel Sausage (Rastrelliger kanagurta)

Penulis Artikel Ilmiah : **Diana Nur Afifah***, Intan Ratna Sari, Nanda Trisna Prastifani, Faizah Fulyani, Gemala Anjani, Nurmasari Widyastuti, Vivilia Niken Hastuti

Status Pengusul : **Penulis pertama**/penulis anggota/penulis korespondensi

Identitas Jurnal Ilmiah :

- a. Nama Jurnal : International Journal of Food Studies
- b. Nomor/Volume/Hal : 12/1/57-70
- c. Edisi (bulan/tahun) : April 2023
- d. Penerbit : ISEKI Food Association
- e. Jumlah halaman : 14
- f. DOI artikel (Jika ada) : <https://doi.org/10.7455/ijfs/12.1.2023.a4>
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- h. Terindeks di : SCOPUS (Q3) H-Index 13 SJR 0.205 (2021)
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c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	12			11.5
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			11
Nilai Total = (100%)	40			37
Nilai pengusul =	60% x 37 =			22.2

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur : Unsur artikel sudah lengkap, abstrak ditulis kurang terstruktur dengan baik

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 yang dilaksanakan dengan standar yang baik disertai pengulangan yang cukup untuk analisis standar

Kelengkapan Unsur dan Kualitas Penerbit : JIB, terindeks Scopus Q3, SJR 0,205

Indikasi Plagiasi : Tidak ada indikasi plagiasi

Linieritas (Kesesuaian dengan Bidang Ilmu) : Bidang ilmu linier dengan bidang ilmu pengusul

Semarang, April 2023

Penilai 1



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NIP 19590527 198603 2 001

Unit kerja : Fakultas Kedokteran

Bidang Ilmu : Ilmu Kedokteran

Jabatan/Pangkat : Guru Besar

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a. Kelengkapan dan Kesesuaian unsur isi jurnal (10%)	4			3.5
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	12			11
d. Kelengkapan unsur dan kualitas penerbit (30%)	12			10
Nilai Total = (100%)	40			35.5
Nilai pengusul =	60% x 35.5 =			21.3

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur : unsur publikasi lengkap dan konsisten

Ruang Lingkup dan Kedalaman Pembahasan : berdasarkan penelitian ini sosis ikan tenggiri yang difermentasi dapat dianggap sebagai makanan fungsional yang potensial untuk mencegah penyakit kardiovaskular, karena memiliki kandungan protein, asam lemak tak jenuh, dan asam amino esensial yang tinggi.

Kecukupan & Kemutakhiran Data & Metodologi : data mutakhir dan metodologi bisa di replikasi

Kelengkapan Unsur dan Kualitas Penerbit : Journal IJB Dengan SJR 0,205

Indikasi Plagiasi : Index similarity 10%,

Linieritas (Kesesuaian dengan Bidang Ilmu) : Linear sesuai bidang ilmu penulis

Semarang, Mei 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 Science		

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Foreword

Dear Readers,

I have the pleasure to introduce our latest issue of the International Journal of Food Studies. This is my third issue that I have completed after replacing Prof Cristina Silva as Editor-In-Chief of the journal. Following the mission initiated by her, this issue continues to empower researchers and authors in the area of Food Studies, stimulating a discussion around the area of food education, food research and innovation.

Our first volume of 2023, contains novel results in food education such as the manuscript from Katsouli and colleagues discussing emergency remote teaching of food studies during the Covid emergency that I am sure other educators will be interested in.

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Narva et al reports research in household behaviour and food waste production with a clear link to sustainability, while Nansereko and colleagues, Nur Afifah and colleagues and Kurniasari present the research results of novel foods of flour and fish origin.

There is also place for results from traditional foods, with a review of traditional breads from eastern Morocco from Belahsen, a risk assessment of chicken cooked by Saudi traditional methods by Al Sayari et al, and finally Nanelo presenting physicochemical characteristics of traditionally preserved tomatoes.

Torrez-Irigoyen et al report results on modelling of freeze drying of fruits, accompanied by the work from Susanti and Kristamntini assessing black garlic extract in-vivo effect in lipid and blood glucose profiles.

Finally we are issuing a call for Editors and Authors for the special issue of the 7th Iseki Conference that will take place very soon (July!!) in Paris. This will be a great opportunity for the community to meet and the International Journal of Food Studies will contribute to this meeting with an issue around the research presented in the conference.

The work would not be possible without the help of our editorial team, which I would like to acknowledge for the amount of volunteer time that they devote to promote research. I would like to also welcome Dr Eleni Gogou from the Chemical Engineering Dept of NTUA (Athens), who has joined recently the editorial team and I wish her a fruitful editorial future. Finally I would also like to thank the editorial support office, Fátima Miller, Denise Tavares and Claudia Pietra for their continual help and attention to the detail and to the completion of objectives, so necessary in any editorial mission.

Jesus Frias

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Effect of fermentation time on nutrition content, physical properties, pH, amino acids, fatty acids composition and organoleptics on fermented mackerel sausage (*Rastrelliger kanagurta* Cuvier) characteristics

Diana Nur Afifah, Intan Ratna Sari, Nanda Trisna Prastifani, Faizah Fulyani, Gemala Anjani, Nurmasari Widyastuti, Vivilia Niken Hastuti

Abstract

Fermentation increases the functional value of food. During fermentation, chemical changes occur in organic substrates, such as carbohydrates, proteins, and fats due to enzyme activities of microorganisms. Functional foods containing unsaturated fatty acids are an alternative for preventing cardiovascular disease. The Indian mackerel (*Rastrelliger kanagurta* Cuvier) is rich in protein, polyunsaturated fatty acids, and non-essential and essential amino acids. Fish that are processed into sausage and fermented can be used as an alternative functional food to prevent cardiovascular disease.

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This study analysed the effect of fermentation time on nutritional content (carbohydrate, protein, fat, water, ash, amino acid, and fatty acid contents), physical properties, pH, and organoleptic properties in fermented mackerel sausage. This was a completely randomized experimental study with three fermentation times of 1, 2, and 3 days, and 0 days as a control. Fermentation was carried out spontaneously with 1.9% salt and sugar without adding a bacterial culture. The drying temperature was 50°C for 3 hours, and the fermentation temperature was 35°C. The fermentation duration of mackerel sausage affected the nutritional contents (carbohydrates, protein, fat, water, ash, amino acids, and fatty acids), physical properties (hardness and chewiness), pH, and organoleptic properties (colour, aroma, taste, and texture). Overall, the longer the fermentation time, the higher the carbohydrate, protein, fat, total ash content, total amino acid, total fatty acid, hardness and decreased organoleptic (colour, aroma, taste, texture), elasticity, and water contents. The best formulation for fermented mackerel sausage was 1 day of fermentation time.

Keywords

Mackerel (*Rastrelliger kanagurta*); sausage; nutritional content; physical propertise; organoleptic; fermentation time

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