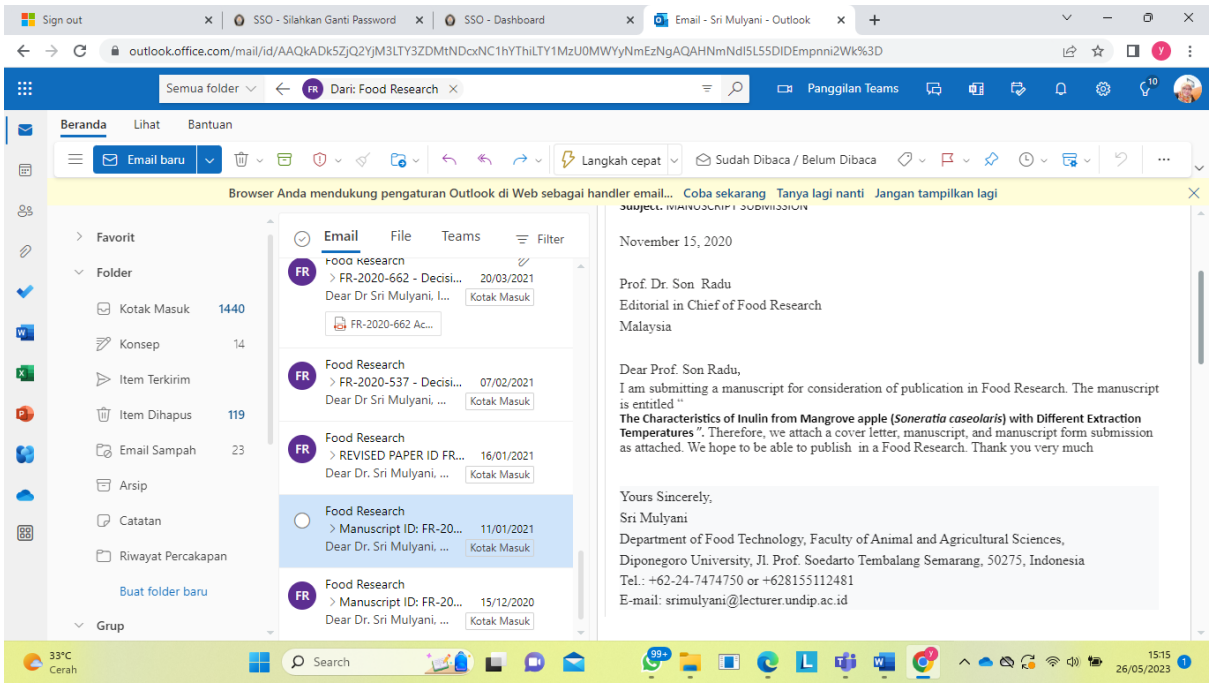
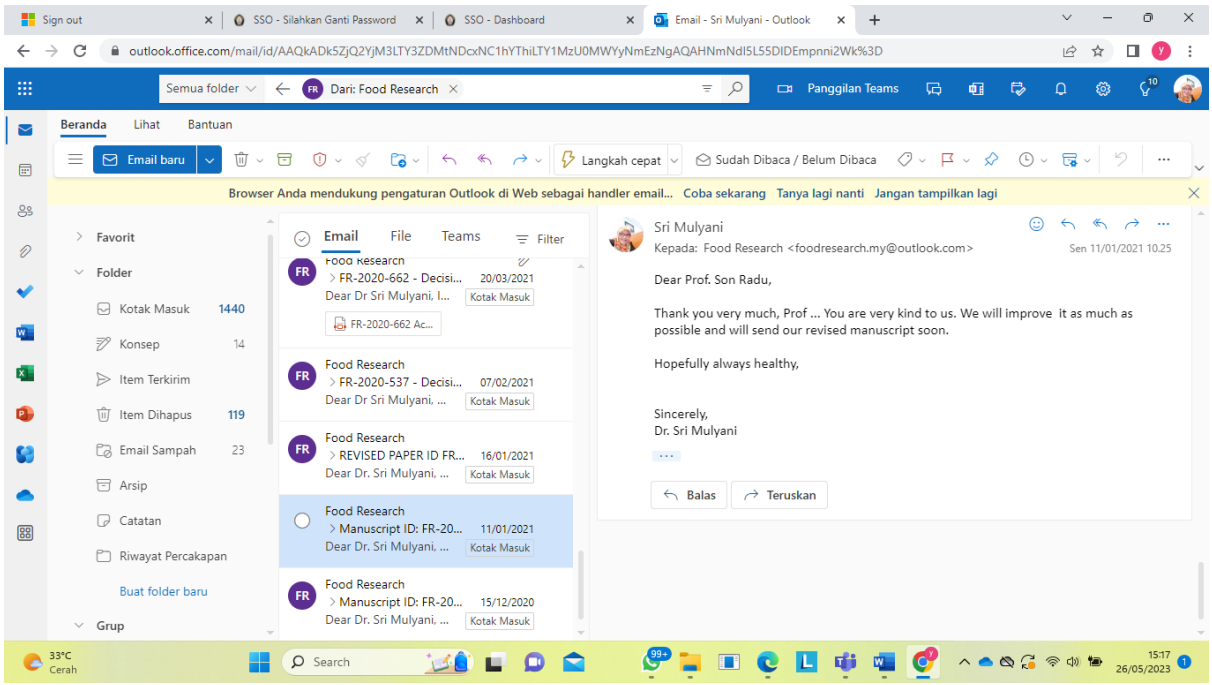
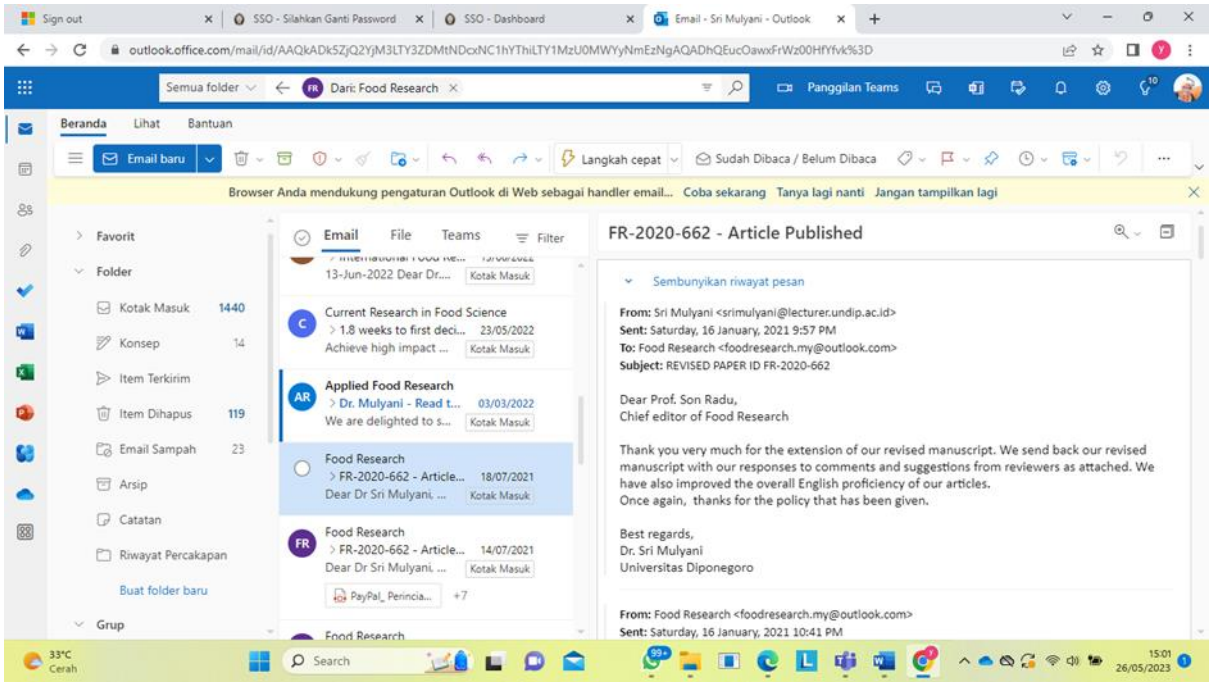
Bukti Korespodensi artikel " Characteristics of inulin from mangrove apple (*Soneratia caseolaris*) with different extraction temperatures"

An. Dr. Sri Mulyani

No	tanggal	Aktivitas Korespodensi
01	15/10/2020	Submit artikel
02	11/01/2021	Revisi I
03	16/01/2021	Revisi II
04	06/06/2021	Decision : accepted
05	13/06/2021	The galley proof artickle
06	18/07/2021	Decision : Publish in August 2021



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Email - Sri Mulyani - Outlook
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Item Dihapus 119
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From: Sri Mulyani <srimulyani@lecturer.undip.ac.id>
Sent: Saturday, 16 January, 2021 9:57 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: REVISED PAPER ID FR-2020-662
Dear Prof. Son Radu,
Chief editor of Food Research
Thank you very much for the extension of our revised manuscript. We send back our revised manuscript with our responses to comments and suggestions from reviewers as attached. We have also improved the overall English proficiency of our articles.
Once again, thanks for the policy that has been given.
Best regards,
Dr. Sri Mulyani
Universitas Diponegoro
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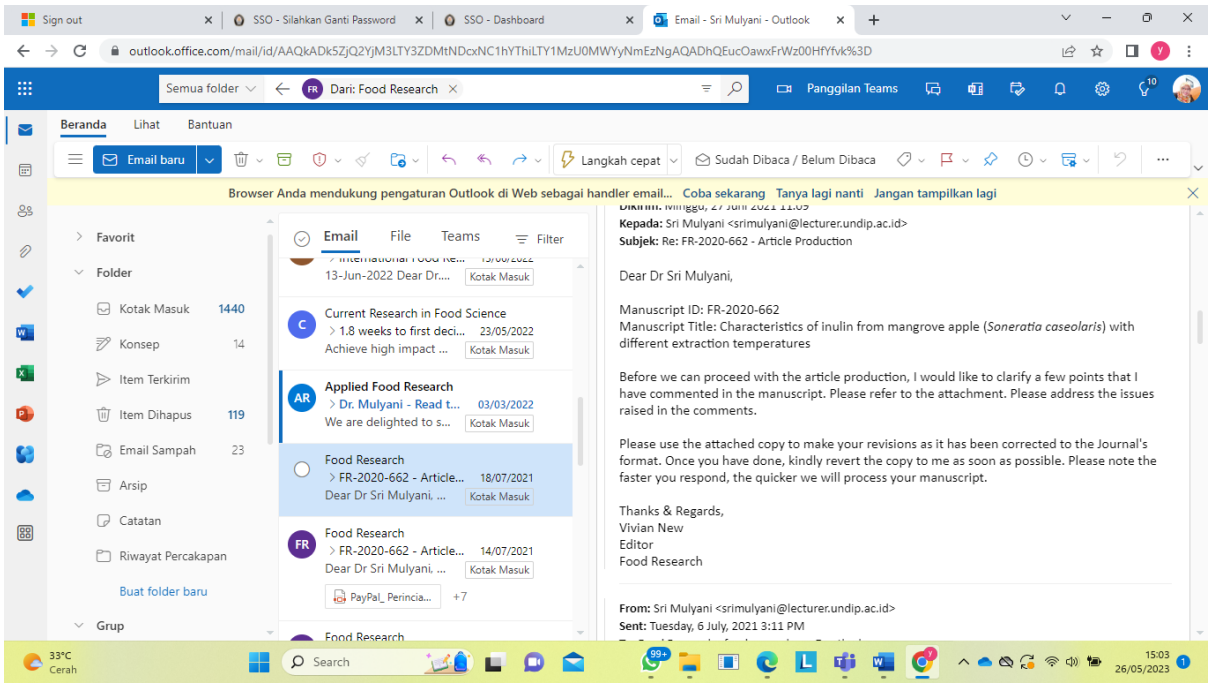
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Item Dihapus 119
Email Sampah 23
Arsip
Catatan
Riwayat Percakapan
Buat folder baru
Grup
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Dear Dr Sri Mulyani, ... Kotak Masuk
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Kepada: Sri Mulyani <srimulyani@lecturer.undip.ac.id>
Subjek: Re: FR-2020-662 - Article Production
Dear Dr Sri Mulyani,
Manuscript ID: FR-2020-662
Manuscript Title: Characteristics of inulin from mangrove apple (Soneratia caseolaris) with different extraction temperatures
Before we can proceed with the article production, I would like to clarify a few points that I have commented in the manuscript. Please refer to the attachment. Please address the issues raised in the comments.
Please use the attached copy to make your revisions as it has been corrected to the Journal's format. Once you have done, kindly revert the copy to me as soon as possible. Please note the faster you respond, the quicker we will process your manuscript.
Thanks & Regards,
Vivian New
Editor
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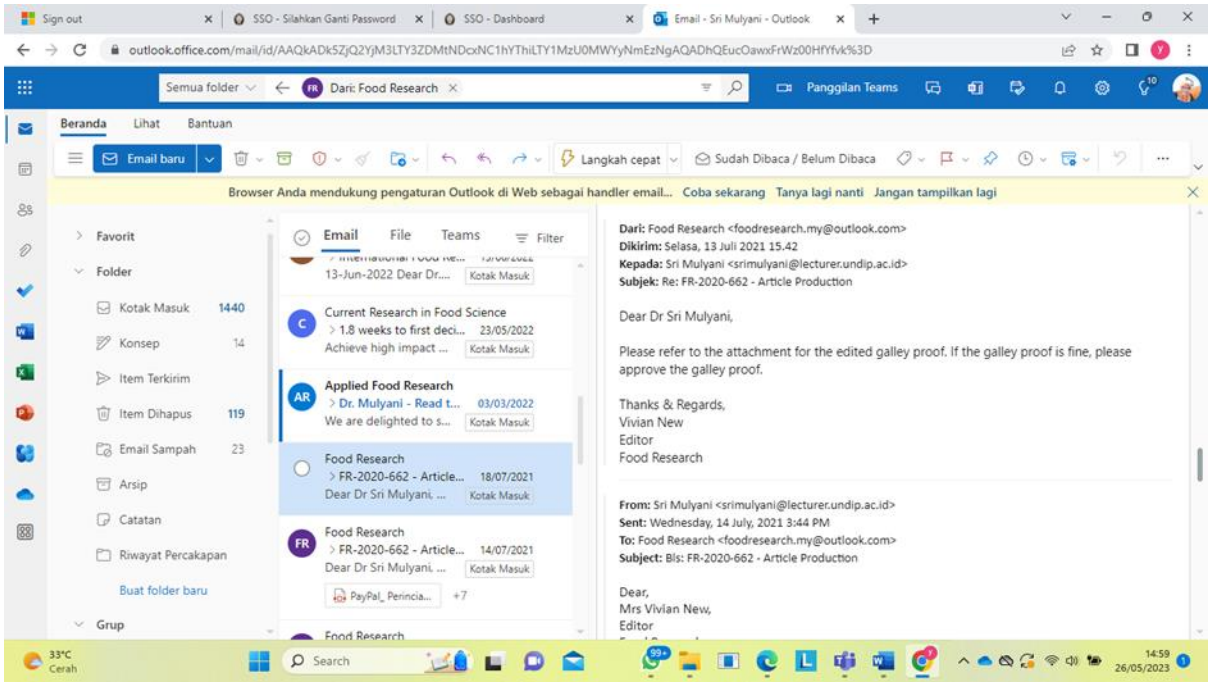

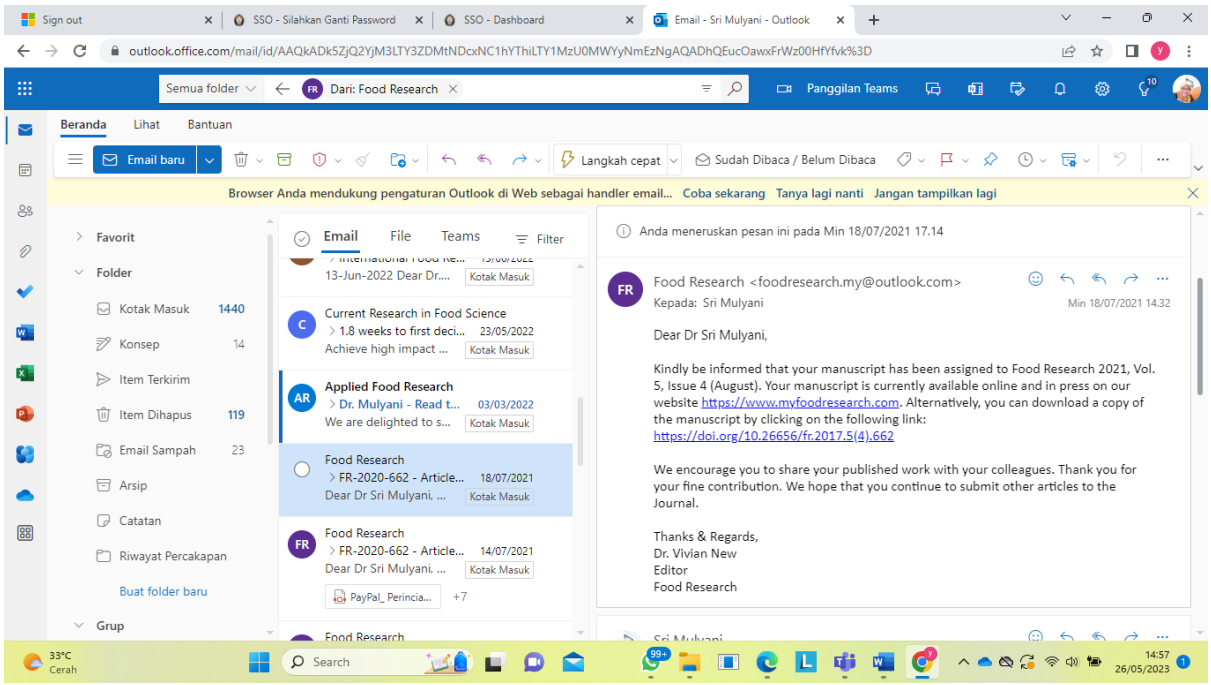

MANUSCRIPT EVALUATION FORM

Date : 16th November 2020

Manuscript ID : FR-2020-662

Please return by	**:**	16th December 2020
Title of Manuscript	**:**	The Characteristics of Inulin from Mangrove apple (*Soneratia caseolaris*) with Different Extraction Temperatures

1. IF YOU CANNOT REVIEW THIS MANUSCRIPT OR MEET THE DEADLINE, PLEASE INFORM US WITHOUT DELAY.

2. Your review should consider the article's scholarly merit including originality of the research issue and/or methodology, adequacy and rigor of the research methodology and techniques used, quality and rigor of data analysis, comprehensiveness of literature review, and the readability and presentation of the article. Please provide detailed and specific comments to all items. Also, where appropriate please provide suggestions for revision.

COMMENT SHEET

Using item 2 in page 1 as a guideline, please indicate the reasons for your recommendations. Most author(s) will appreciate frankness, combined with a modicum of tact. Even if you recommend that the manuscript be accepted for publication, please provide some general comments to the author(s).

Evaluation Criteria	Grade				
	A (Excellent)	B	C	D	E (Worst)
1. Appropriateness of Contents	+				
2. Originality of Topic	+				
3. Manuscript Format			+		
4. Research Methodology					+
5. Data Analysis					+
6. Relevance to the Journal	+				

(REVIEWER'S SECTION) **REVIEWER'S COMMENTS/SUGGESTIONS**		**(AUTHOR'S SECTION)** **AUTHOR'S ACTION/RESPONSE** ***NOTE FOR AUTHOR: Please state your response to the reviewer's comments/suggestion below**	**(Author's Answer)**
1.	**Title** *It should reflect the article*	Promising but needs English editing	First of all, we deeply appreciate your helpful comments. We have changed the title according to your comment. The revision is added in Page 1,

			Line 2.
2.	**Abstract** *Background, Aim, Methodology and Conclusion* No	The abstract is quite correct besides that the content of dietary fiber is not correct unless authors add that the percentage refers to dry mass	Thank you very much for your suggestion. We have changed the abstract according to comment. The revision is added in Page 1, abstract Line 1.
3.	**Keywords** *Min. 3 and Max. 6*	Delate "Characteristics"	Thank you very much for your suggestion. According to the reviewer's suggestion, we have removed it.
4.	**Introduction** *Concise with sufficient background*	Simple but fair enough	Thank you for your valuable comment
5.	**Research design/Methodology** *Clearly described and reproducible*	You cannot analyze total sugar content on the basis of glucose when you've got inulin in the sample and inulin is composed of fructose. True, glucose and fructose are reducing sugars and they can react in a similar way but it should be suggested that the final results are only approximation In subsection 2.6, the authors did not include free reducing sugars when calculating the degree of polymerization, beside I am afraid that analyzes of degree of polymerization is not so easy even if you have some references which mislead you - look at the results in table 1. What does this DP (in %?!) tells you? it doesn't make sense.	▪ Thank you very much for your suggestion. ▪ We need more time to analyze the total carbohydrate as the basis for calculating the degree of polymerization. ▪ Therefore, we have delete about degree of polymerization in the abstract, method, result and discussion, and conclusion. ▪ We were added of total yield in in subsection 3.1
6.	**Data Analysis** *Results well presented and discussed*	There should be no more than 2 decimal places in table 1 Line 120-121 Glibowski & Bukowska, 2011 did not analyze the extraction temperatures. Line 157-164 What you write about hydrolyzes and turning total sugars in reducing sugars or non reducing sugars mean that you completely do not understand chemistry. If you applied acidic hydrolysis polysaccharides, oligosaccharides, disaccharides turned into monosaccharides which, in this case, are practically glucose and fructose, and they are reducing sugars.	▪ Thank you very much for your suggestion. We have changed the Table 1. With no more than 2 decimal. ▪ Line 167-168 Glibowski & Bukowska, 2011 that the references analyzed about inulin content. Therefore, we have changed the sentence. ▪ We have added sentences to improve about total sugar in the section 3.5 lines 226
7.	**Conclusion** *A clear summary of the study*	Simple but fair enough (besides 900 C !)	Thank you for your comment. We have changed the writing 90°C with degree symb ol.

8.	**References** *References should follow the journal's format*	I believe that the editorial office will check it	Thank you very much for your comment.
9.	**English Proficiency**	English needs editing, the style is awful it is barely readable, not to mention about grammar and spelling errors	Thank you for your suggestion. We have improving all of the manuscript English through **Proofreading**
10.	**Additional comments/suggestions by the reviewer about the article**	1. Authors should use a degree symbol, not zero in upper index 2. Line 6 and 36: it is rich in dietary fiber (63.70%) – in dry mass, I suppose, Authors should add it 3. Line 59 - what is 60 mesh sieves?	Thank you for your suggestion. 1. We have changed use a degree symbol 2. Line 52: we have changed in dietary fiber (63.70% dry mass) 3. Line 76-77: we have changed the sentence according to your comment with the resulting was sieved 60 mes h

Overall Evaluation

Please choose one.

Accept		**Major Revision**	**+**
Minor Revision		**Reject**	

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