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

Judul Artikel Ilmiah : Nutrient Content, Organoleptic Quality, and Shelf Life of Sagon Substitute From Lindur (Bruguiera gymnorrhiza L.) and Soybean Flour (Glycine max L.), as an Alternative Emergency

Penulis Artikel Ilmiah : **Diana N. Afifah***, Yesi Pratama A. Ningrum, Tazkiah Syahidah, Nuryanto, Fitriyono Ayustaningwarno, Denny N. Sugianto

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

Identitas Jurnal Ilmiah :

- a. Nama Jurnal : Frontiers in Nutrition
- b. Nomor/Volume/Hal : Vol. 9 Article ID 878539: 1-11
- c. Edisi (bulan/tahun) : April 2022
- d. Penerbit : Frontiers Media S.A.
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- g. Alamat web Jurnal : <https://www.frontiersin.org/articles/10.3389/fnut.2022.878539/full>
- h. Terindeks di : SCOPUS (Q1) H-Index 44 SJR 1.024 (2021)
- i. Link Turnitin : https://doc-pak.undip.ac.id/13608/2/TURNITIN_Nutrient_Content_Organoleptic_Quality.pdf

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Nilai Total = (100%)	40			38.5
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KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur : Unsur artikel sudah lengkap, meskipun demikian abstrak kurang terstruktur dengan baik sehingga tidak menarik untuk dibaca

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

Kelengkapan Unsur dan Kualitas Penerbit : JIB, terindeks Scopus terindex Q1, SJR 1,024

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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 Bidang Ilmu : Ilmu Kedokteran
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HASIL PENILAIAN SEJAWAT SEBIDANG ATAU *PEER REVIEW*
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KOMENTAR/ULASAN *PEER REVIEW*

Kelengkapan dan Kesesuaian Unsur : Abstrak sudah terstruktur dengan lengkap, isi artikel lengkap

Ruang Lingkup dan Kedalaman Pembahasan : Ruang lingkup dari penelitian ini mencakup evaluasi kandungan gizi, serat pangan, kualitas organoleptik, dan estimasi umur simpan sagon dari kombinasi tepung lindur dan kedelai, yang dianggap memiliki potensi sebagai produk makanan darurat. Pembahasan dalam penelitian ini cukup mendalam.

Kecukupan & Kemutakhiran Data & Metodologi : Metode penelitian yang digunakan yaitu metode Accelerated Shelf-life Testing (ASLT) dengan persamaan Arrhenius yang dianggap efektif dalam memperkirakan umur simpan produk dalam waktu yang singkat. sebagai penelitian yang dilakukan oleh peneliti yang terlatih, dapat diasumsikan bahwa kecukupan dan kemutakhiran data telah dipertimbangkan dan dijaga agar hasil penelitian dapat dipercaya.

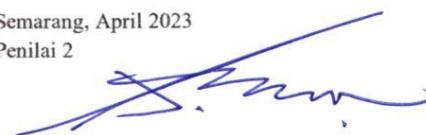
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Linieritas (Kesesuaian dengan Bidang Ilmu) : Sesuai bidang ilmu pengusul

Semarang, April 2023

Penilai 2



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Jabatan/Pangkat : Guru Besar

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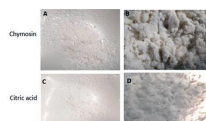
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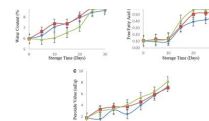
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Published on 19 Apr 2022

Nutrient Content, Organoleptic Quality, and Shelf Life of Sagon Substitute From Lindur (Bruguiera gymnorhiza L.) and Soybean Flour (Glycine max L.), as an Alternative Emergency Food

Diana Nur Afifah · Yesi
 Pratama Aprilia
 Ningrum · Tazkiah
 Syahidah · Nuryanto
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Front. Nutr., 19 April 2022

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Nutrient Content, Organoleptic Quality, and Shelf Life of *Sagon* Substitute From *Lindur* (*Bruguiera gymnorrhiza* L.) and Soybean Flour (*Glycine max* L.), as an Alternative Emergency Food

Diana Nur Afifah (<https://www.frontiersin.org/people/u/1681672>)^{1,2*},

Yesi Pratama Aprilia

Ningrum¹,Tazkiah Syahidah¹,Nuryanto Nuryanto^{1,2},Fitriyono Ayustaningwarno (<https://www.frontiersin.org/people/u/693644>)^{1,2} and

Denny

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Lindur (*Bruguiera gymnorrhiza* L.) fruit as a mangrove species has not been widely developed. However, the combination of *lindur* fruit functional food with soybean flour has high carbohydrates and protein potential to serve as an additional food product in emergency conditions. Therefore, this study aims to evaluate the nutritional content.

(<https://www.frontiersin.org/articles/10.3389/fnut.2022.878539/pdf>)

1.84% ash content, and 4.03% water content. Therefore, the nutritional content of *sagon* substitution for *lindur* flour is in accordance with the emergency food quality requirements, except for the protein content. Also, the P2 *sagon* sample's shelf life was estimated to be 37 days in polypropylene plastic packaging at a room temperature of 27°C.

Introduction

Indonesia's territory lies between the three tectonic plates and has many volcanoes, making the country vulnerable to natural disasters (1). According to the Indonesian National Disaster Management Agency, 1944 natural disasters were recorded in Indonesia between January and September 2020. These occurrences led 3.8 million victims to take refuge in emergency housing facilities, where emergency foods with the capacity to fulfill human energy needs, are urgently required (2).

The term "emergency food" is a special type of food suitable for consumption during or after emergency conditions to fulfill the human energy need of 2,100 kcal/day, and ought to comprise 35–45% fat, 10–15% protein, and 40–50% carbohydrates (3). A good example of an emergency food product is *sagon*, traditional Indonesian food with a sweet taste, dry texture, low water content, and consequently, long shelf life (4). Furthermore, *sagon* is suitable for consumption for all ages and is, therefore, highly suitable for use as snacks or emergency food.

Lindur (*Bruguiera gymnorrhiza*) is a mangrove fruit rich in carbohydrates and is often used by coastal communities as an alternative local food choice during the lean season, to prevent food insecurity (5). In addition, the nutritional composition of *lindur* is 32.91% carbohydrates, 0.79% fat, 2.11% protein, 1.29% ash content, and 62.92% water (6).

The protein value of emergency food products is often increased through the addition of soybeans (*Glycine max* L.). Soybean flour has a high protein content of 34.8% and a fiber content of 3.2% per 100 g (7). Furthermore, *sagon* contains coconut which has a high-fat content of up to 33.49%, and this tends to affect the product shelf life as high-fat content increases the risk of product rancidity (8).

The purpose of this research was to determine the nutritional content (protein, fat, carbohydrate, water content, ash content, dietary fiber, and energy), organoleptic quality, and shelf life of *sagon* made from *lindur* flour and soybean flour as an alternative emergency food capable of meeting the nutritional needs of natural disaster victims. The key parameters



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Nutrient Content, Organoleptic Quality, and Shelf Life of Sagon Substitute From Lindur (*Bruguiera gymnorrhiza* L.) and Soybean Flour (*Glycine max* L.), as an Alternative Emergency Food

Affah, Diana Nur^{a, b} ; Ningrum, Yesi Pratama Aprilia^a; Syahidah, Tazkiah^a; Nuryanto, Nuryanto^{a, b}; Ayustaningwarno, Fitriyono^{a, b}; Sugianto, Denny Nugroho^{a, c}

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