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

Judul Artikel Ilmiah : Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneous-Fermented Shrimp Sausage (*Litopenaeus vannamei*)

Penulis Artikel Ilmiah : **Diana Nur Afifah***, Uchida Titis Sari Dewi, Rizka Diana Anggraeni, Fahmy Arif Tsani, Nurmasari Widyastuti, Faizah Fulyani, Gemala Anjani

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

Identitas Jurnal Ilmiah :

- a. Nama Jurnal : Journal of Food Quality
- b. Nomor/Volume/Hal : Vol. 2022 Article ID 5553432, 8 pages
- c. Edisi (bulan/tahun) : 2022
- d. Penerbit : Hindawi
- e. Jumlah halaman : 8
- f. DOI artikel-(Jika ada) : <https://doi.org/10.1155/2022/5553432>
- g. Alamat web Jurnal : <https://www.hindawi.com/journals/jfq/2022/5553432/>
- h. Terindeks di : SCOPUS (Q2) H-Index 48 SJR 0.543 (2021)
- i. Link Turnitin : https://doc-pak.undip.ac.id/13608/1/TURNITIN_Antioxidant_Activity_Microbiological_Quality2.pdf

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Kelengkapan dan Kesesuaian Unsur	: Unsur artikel sudah lengkap, abstrak ditulis kurang terstruktur dengan baik
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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 Q3, SJR 0,205
Indikasi Plagiasi	: Tidak ada
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.

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Unit kerja : Fakultas Kedokteran

Bidang Ilmu : Ilmu Kedokteran

Jabatan/Pangkat : Guru Besar

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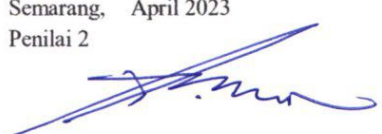
Kecukupan & Kemutakhiran Data & Metodologi : Penelitian ini memiliki desain eksperimental yang kuat, yaitu desain acak lengkap, yang membantu meminimalkan kemungkinan bias dalam penelitian.

Kelengkapan Unsur dan Kualitas Penerbit : JIB terindeks scopus Q2 dengan SJR=0,543

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

Semarang, April 2023
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Antioxidant Activity, Microbiological Quality, and Acceptability of Spontaneously Fermented Shrimp Sausage (*Litopenaeus vannamei*)

Diana N. Afifah ^{1,2}, Uchida T. S. Dewi ¹, Rizka D. Anggraeni ¹, A. Fahmy A. Tsani ^{1,2}, Nurmasari Widyastuti ^{1,2}, Faizah Fulyani ³ and Gemala Anjani ^{1,2}

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Academic Editor: Teresa Zotta

Published: 20 Jan 2022

Abstract

Fermented shrimp sausages are prepared spontaneously with *Litopenaeus vannamei* as raw material. Shrimp is one of the marine sources with rich chitosan as bioactive compounds, antioxidants, vitamin E, and probiotic lactic acid bacteria (LAB) produced by fermentation processes. This study aimed to analyze the variations in antioxidant activity, vitamin E content, total LAB, total pathogenic bacteria, pH, and acceptability of shrimp sausage produced at different fermentation times. A completely randomized experimental design study was performed using four levels of exposure time, including control (0 days), 1, 2, and 3 days. The treatment was conducted spontaneously with 1.2% salt concentration, a drying temperature of 50°C for 3 h, and fermentation at 35°C. The evaluated parameters included the antioxidant activity measured with the radical 2,2-azino-bis (3-ethylbenzothiazoline-6-sulphonic acid) method, vitamin E levels by high-performance liquid chromatography, total LAB with total plate count, and *Escherichia coli* bacteria by the most probable number method. *Salmonella* sp. and *Staphylococcus aureus* were estimated by the identification method. A pH meter was used to assess acidity, and hedonic organoleptic testing was performed for taste, aroma, color, and texture. The results show significant differences in antioxidant activity, vitamin E, and shrimp sausage acceptability at varied fermentation times ($p \leq 0.05$). However, the best



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[Affah, Diana N.^{a, b}](#) ; [Dewi, Uchida T. S.^a](#) ; [Anggraeni, Rizka D.^a](#) ; [Tsani, A. Fahmy A.^{a, b}](#) ;

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