

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

Judul Artikel Ilmiah : Glycemic Index, Starch, and Protein Digestibility in Tempeh Gembus Cookies
 Penulis Artikel Ilmiah : Valentina A. Manulang, Ayu Rahadiyanti, Syafira N. Pratiwi, **Diana Nur Afifah**
 Status Pengusul : Penulis pertama/penulis anggota/**penulis korespondensi**
 Identitas Jurnal Ilmiah : a. Nama Jurnal : Journal of Food Quality
 b. Nomor/Volume/Hal : 2020/1-6
 c. Edisi (bulan/tahun) : 2020
 d. Penerbit : Hindawi
 e. Jumlah halaman : 6
 f. DOI artikel (Jika ada) : <https://doi.org/10.1155/2020/5903109>
 g. Alamat web Jurnal : <https://www.hindawi.com/journals/jfq/2020/5903109/abs/>
 h. Terindeks di : SCOPUS (Q2)

Kategori Publikasi Jurnal Ilmiah : ☒ Jurnal Ilmiah Internasional
 (beri ✓ pada kategori yang tepat) ☐ 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 | Nasional Terakreditasi | Nasional tidak Terakreditasi | |
| | 40 | | | |
| a. Kelengkapan dan Kesesuaian unsur isi jurnal (10%) | 4 | | | 3,7 |
| b. Ruang lingkup dan kedalaman pembahasan (30%) | 12 | | | 11,8 |
| c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%) | 12 | | | 11,8 |
| d. Kelengkapan unsur dan kualitas penerbit (30%) | 12 | | | 11,7 |
| Nilai Total = (100%) | 40 | | | 39 |

Nilai pengusul = $40\% \times 39 = 15,6$

KOMENTAR/ULASAN PEER REVIEW

| | |
|--|--|
| Kelengkapan dan Kesesuaian Unsur | : Jurnal internasional bereputasi terindeks di SCOPUS (Q2), unsur lengkap dari abstract, introduction, methods, discussion, acknowledgement, dan references |
| Ruang Lingkup dan Kedalaman Pembahasan | : Ruang lingkup penelitian pangan fungsional dengan modifikasi cookies dari tempe gembus, sesuai bidang ilmu. Pembahasan mendalam dengan referensi > 80% adalah pustaka primer |
| Kecukupan & Kemutakhiran Data & Metodologi | : Penelitian experimental untuk menganalisis kualitas pangan fungsional yang dibuat hingga mengukur Indeks Glikemiknya |
| Kelengkapan Unsur dan Kualitas Penerbit | : Terbitan lengkap memuat vol, no, tahun dan daftar isi |

Semarang, 15 Agustus 2020

Penilai I

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

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

Judul Artikel Ilmiah : Glycemic Index, Starch, and Protein Digestibility in Tempeh Gembus Cookies
 Penulis Artikel Ilmiah : Valentina A. Manulang, Ayu Rahadiyanti, Syafira N. Pratiwi, **Diana Nur Afifah**
 Status Pengusul : Penulis pertama/penulis anggota/**penulis korespondensi**
 Identitas Jurnal Ilmiah :
 a. Nama Jurnal : Journal of Food Quality
 b. Nomor/Volume/Hal : 2020/1-6
 c. Edisi (bulan/tahun) : 2020
 d. Penerbit : Hindawi
 e. Jumlah halaman : 6
 f. DOI artikel (Jika ada) : <https://doi.org/10.1155/2020/5903109>
 g. Alamat web Jurnal : <https://www.hindawi.com/journals/jfq/2020/5903109/abs/>
 h. Terindeks di : SCOPUS (Q2)

Kategori Publikasi Jurnal Ilmiah : ☒ Jurnal Ilmiah Internasional
 (beri ✓ pada kategori yang tepat) ☐ 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 | Nasional Terakreditasi | Nasional tidak Terakreditasi | |
| | 40 | | | |
| a. Kelengkapan dan Kesesuaian unsur isi jurnal (10%) | 4 | | | 4 |
| b. Ruang lingkup dan kedalaman pembahasan (30%) | 12 | | | 11,8 |
| c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%) | 12 | | | 11,7 |
| d. Kelengkapan unsur dan kualitas penerbit (30%) | 12 | | | 11,8 |
| Nilai Total = (100%) | 40 | | | 39,3 |

Nilai pengusul = $40\% \times 39,3 = 15,72$

KOMENTAR/ULASAN PEER REVIEW

Kelengkapan dan Kesesuaian Unsur : Jurnal internasional bereputasi dengan unsur lengkap dari abstract, introduction, methods, discussion, acknowledgement, dan references
 Ruang Lingkup dan Kedalaman Pembahasan : Ruang lingkup penelitian untuk mengetahui mutu pangan fungsional berupa cookies yang dibuat dari tempe gembus. Pembahasan mendalam dengan 33 referensi dan > 80% adalah pustaka primer
 Kecukupan & Kemutakhiran Data & Metodologi : Penelitian mengukur Indeks Glikemik dan daya cerna pati dan protein sangat baik untuk mengetahui kualitas pangan yang dimodifikasi
 Kelengkapan Unsur dan Kualitas Penerbit : Terbitan memuat vol, tahun dan daftar isi serta terindeks di SCOPUS (Q2)

Semarang, 15 Agustus 2020

Penilai 2

Prof. Dr. drg. OEDIJANI, M.S.

NIP 19490209 197901 2 001

Unit kerja : Fakultas Kedokteran

Bidang Ilmu : Ilmu Kedokteran Gigi

Jabatan/Pangkat : Guru Besar






SJR

Scimago Journal & Country Rank

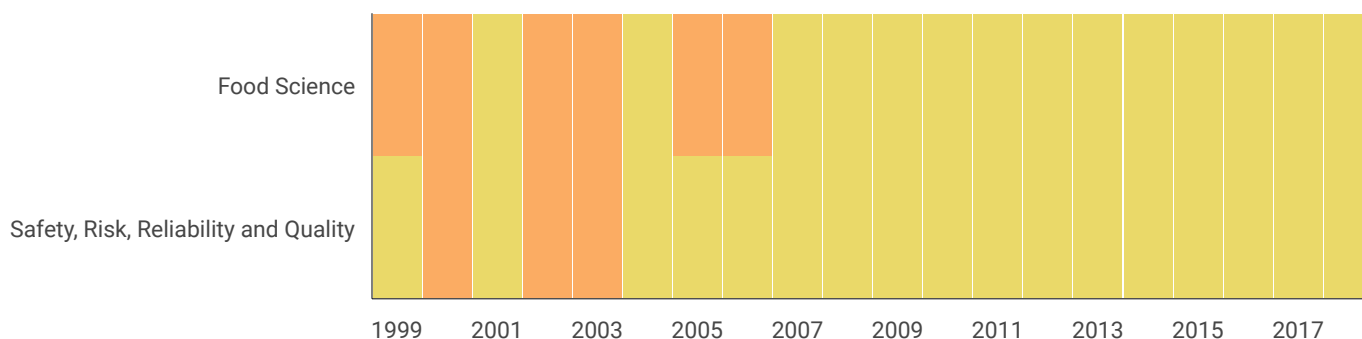
Enter Journal Title, ISSN or Publisher Name

[Home](#)
[Journal Rankings](#)
[Country Rankings](#)
[Viz Tools](#)
[Help](#)
[About Us](#)

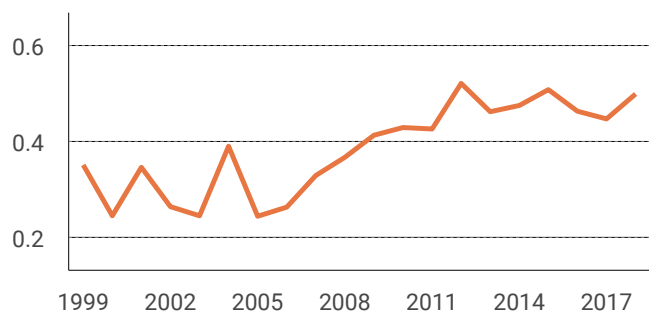
Journal of Food Quality

| | | |
|---|--|----------------------------------|
| Country | United Kingdom -  SJR Ranking of United Kingdom | <div>37</div> <div>H Index</div> |
| Subject Area and Category | Agricultural and Biological Sciences Food Science Engineering Safety, Risk, Reliability and Quality | |
| Publisher | Hindawi Limited | |
| Publication type | Journals | |
| ISSN | 17454557, 01469428 | |
| Coverage | 1977-1980, 1993, 1996-ongoing | |
| Scope | <p>This is the only scientific, peer-reviewed journal explicitly devoted to issues of food quality. Readers will discover articles on the handling of food from a quality and sensory perspective. Every issue is teeming with research papers, and "research notes," a section which provides readers with a new perspective or application on existing methodology. International in scope and including quality related to medical and functional foods in real-time rapid measurement, this is the must-have publication for scientists and graduate students. Sign up to receive your copy today!</p> | |
|  | Homepage | |
|  | Join the conversation about this journal | |

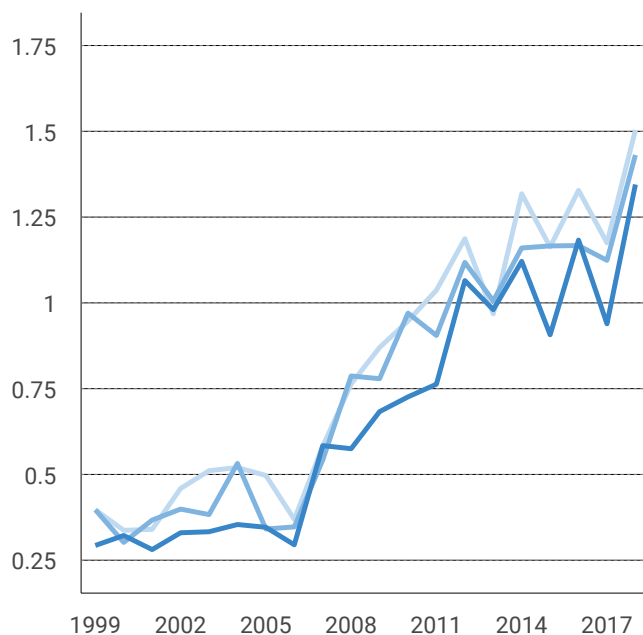
Quartiles



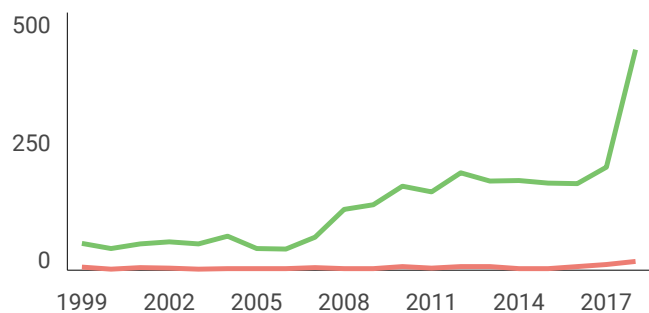
SJR



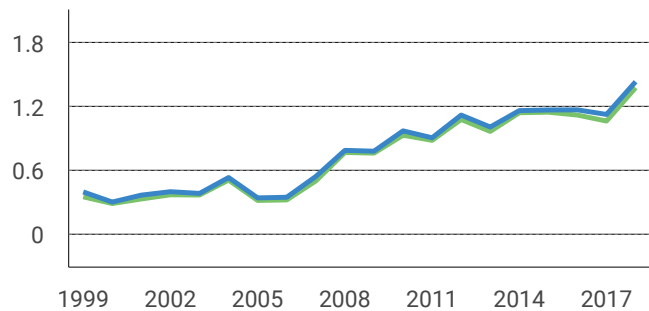
Citations per document



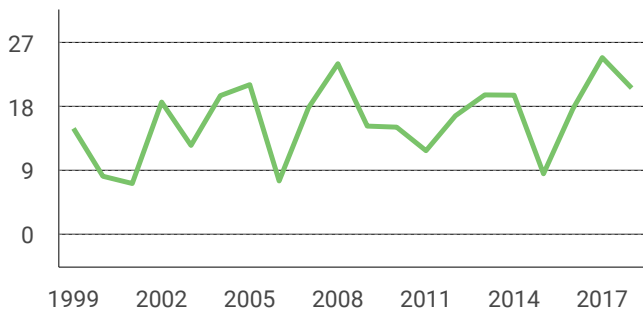
Total Cites Self-Cites



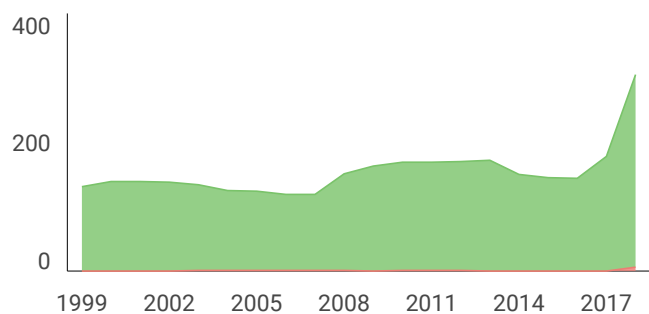
External Cites per Doc Cites per Doc



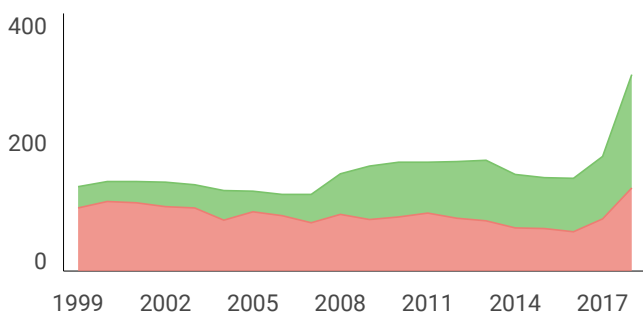
% International Collaboration



Citable documents Non-citable documents



Cited documents Uncited documents



Show this widget in your own website



Leave a comment

Name

Email

(will not be published)

☐ I'm not a robot

reCAPTCHA
[Privacy](#) - [Terms](#)

Submit

The users of Scimago Journal & Country Rank have the possibility to dialogue through comments linked to a specific journal. The purpose is to have a forum in which general doubts about the processes of publication in the journal, experiences and other issues derived from the publication of papers are resolved. For topics on particular articles, maintain the dialogue through the usual channels with your editor.



Source details

Journal of Food Quality

Open Access ⓘ

Scopus coverage years: 1977, from 1979 to Present

Publisher: Hindawi

ISSN: 0146-9428 E-ISSN: 1745-4557

Subject area: Engineering: Safety, Risk, Reliability and Quality Agricultural and Biological Sciences: Food Science

CiteScore 2018

1.41



SJR 2018

0.499



SNIP 2018

0.677



[View all documents >](#)

[Set document alert](#)

[Save to source list](#) [Journal Homepage](#)

CiteScore CiteScore rank & trend CiteScore presets Scopus content coverage

CiteScore 2018 ▾

Calculated using data from 30 April, 2019

CiteScore rank ⓘ

1.41 =
$$\frac{\text{Citation Count 2018}}{\text{Documents 2015 - 2017*}} = \frac{431 \text{ Citations >}}{305 \text{ Documents >}}$$

*CiteScore includes all available document types

[View CiteScore methodology >](#)

[CiteScore FAQ >](#)

| Category | Rank | Percentile |
|--|---------|------------|
| Engineering Safety, Risk, Reliability and Quality | #61/154 | 60th |

CiteScoreTracker 2019 ⓘ

Last updated on 09 April, 2020
Updated monthly

1.90 =
$$\frac{\text{Citation Count 2019}}{\text{Documents 2016 - 2018}} = \frac{822 \text{ Citations to date >}}{433 \text{ Documents to date>}}$$

[View CiteScore trends >](#)

[Add CiteScore to your site](#)

Metrics displaying this icon are compiled according to Snowball Metrics ↗ , a collaboration between industry and academia.

About Scopus

- What is Scopus
- Content coverage
- Scopus blog
- Scopus API
- Privacy matters

Language

- 日本語に切り替える
- [切换到简体中文](#)
- [切换到繁體中文](#)
- Русский язык

Customer Service

- Help
- Contact us



Journal of Food Quality

+ Journal Menu

⋮ Page Sections

Editorial Board

Associate Editors

- **Ángel A. Carbonell-Barrachina** , Universidad Miguel Hernández, Spain
- **Anet Režek Jambrak** , University of Zagreb, Croatia
- **Giuseppe Zeppa**, University of Turin, Italy

Academic Editors












- **Encarna Aguayo** , Technical University of Cartagena , Spain
- **Jorge Barros-Velázquez** , University of Santiago de Compostela, Spain
- **José A. Beltrán** , University of Zaragoza, Spain
- **Luca Campone** , Università di Salerno, Italy
- **Marina Carcea** , Council for Agricultural Research and Economics (CREA-NUT), Italy
- **Márcio Carocha** , Instituto Politécnico de Bragança, Portugal
- **Maria Rosaria Corbo**, University of Foggia, Italy
- **Daniel Cozzolino** , University of Queensland, Australia
- **Egidio De Benedetto** , University of Salento, Italy
- **Alessandra Del Caro** , Università degli Studi di Sassari, Italy
- **Alessandro Di Cerbo** , University of Camerino, Italy
- **Antimo Di Maro** , Università degli Studi della Campania “Luigi Vanvitelli”, Italy
- **Rossella Di Monaco**, University of Naples , Italy
- **Vita Di Stefano** , University of Palermo, Italy

We are committed to sharing findings related to COVID-19 as quickly and safely as possible. Any author submitting a COVID-19 paper should notify us at help@hindawi.com to ensure their research is fast-tracked and made available on a preprint server as soon as possible. We will be providing unlimited waivers of publication charges for accepted articles related to COVID-19. [Sign up here](#) as a reviewer to help fast-track new submissions.

Journal of Food Quality

+ Journal Menu

⋮ Page Sections

- **Jesús Lozano** , University of Extremadura, Spain
- **Fabio Napolitano** , Università Degli Studi della Basilicata, Italy
- **Sara Panseri** , University of Milan, Italy
- **Luis Patarata** , University of Trás-os-Montes e Alto Douro, Portugal
- **María B. Pérez-Gago** , Instituto Valenciano de Investigaciones Agrarias, Spain
- **Antonio Piga**, Università Degli Studi di Sassari, Italy
- **Witoon Prinyawiwatkul**, Louisiana State University, USA
- **Eduardo Puértolas** , AZTI, Spain
- **Flora V. Romeo** , Council for Agricultural Research and Economics (CREA), Italy
- **Jordi Rovira** , University of Burgos, Spain
- **Antonio J. Signes-Pastor** , Dartmouth College, USA
- **Amarat (Amy) Simonne** , University of Florida, USA
- **Barbara Speranza** , Università di Foggia, Italy
- **Antoni Szumny**, Department of Chemistry, Faculty of Biotechnology and Food Sciences, Wroclaw University of Environmental and Life Sciences, Poland
- **Dimitrios I. Zeugolis** , National University of Ireland, Ireland
- **Teresa Zotta** , Consiglio Nazionale delle Ricerche, Italy



Author guidelines



Editorial board



Databases and indexing

We are committed to sharing findings related to COVID-19 as quickly and safely as possible. Any author submitting a COVID-19 paper should notify us at help@hindawi.com to ensure their research is fast-tracked and made available on a preprint server as soon as possible. We will be providing unlimited waivers of publication charges for accepted articles related to COVID-19. [Sign up here](#) as a reviewer to help fast-track new submissions.

Journal of Food Quality

+ Journal Menu

Table of Contents

2020



Journal of Food Quality - Volume 2020 - Article ID 4861471 - Research Article

Preservative Effect of Novel Combined Treatment with Electrolyzed Active Water and Lysozyme Enzyme to Increase the Storage Life of Vacuum-Packaged Carp

Péter Palotás | Péter Palotás | ... | László Friedrich

17 Feb 2020

PDF



Journal of Food Quality - Volume 2020 - Article ID 5462836 - Research Article

Preventive Effect of Liupao Tea Polyphenols on HCl/Ethanol-Induced Gastric Injury in Mice

Kai Zhu | Peng Peng | ... | Xin Zhao

11 Feb 2020

PDF



Journal of Food Quality - Volume 2020 - Article ID 7945906 - Research Article

Fuzzy Nonbalanced Hedonic Scale (F-NBHS): A New Method for Treatments of Food Preference Data Collected with Hedonic Scales of Points



fast-tracked and made available on a preprint server as soon as possible. We will be providing unlimited waivers of publication charges for accepted articles related to COVID-19. [Sign up here](#) as a reviewer to help fast-track new submissions.

+ Journal Menu

Effect of Oil Content and Emulsifier Type on the Properties and Antioxidant Activity of Sea Buckthorn Oil-in-Water Emulsions

Hongxia Zheng | Like Mao | ... | Yanxiang Gao

13 Jan 2020

PDF



Journal of Food Quality - Volume 2020 - Article ID 5903109 - Research Article

Glycemic Index, Starch, and Protein Digestibility in *Tempeh Gembus* Cookies

Valentina A. Manullang | Ayu Rahadiyanti | ... | Diana N. Afifah

10 Jan 2020

PDF



Journal of Food Quality - **Special Issue** - Volume 2020 - Article ID 5894646 - Research Article

Influence of Rosemary Extract Addition in Different Phases on the Oxidation of Lutein and WPI in WPI-Stabilized Lutein Emulsions

Duoxia Xu | Zhanqun Hou | ... | Will Dixon

10 Jan 2020

PDF



Journal of Food Quality - **Special Issue** - Volume 2020 - Article ID 1320357 - Research Article

Novel Edible Coating of Starch-Based Stenospermocarpic Mango Prolongs the Shelf Life of Mango “Ataulfo” Fruit

Sara Elena Hernández-Guerrero | Rosendo Balois-Morales | ... | Gelacio Alejo-Santiago



fast-tracked and made available on a preprint server as soon as possible. We will be providing unlimited waivers of publication charges for accepted articles related to COVID-19. [Sign up here](#) as a reviewer to help fast-track new submissions.

+ Journal Menu



Author guidelines



Editorial board



Databases and indexing



Sign up for content alerts

[Sign up](#)

Publishing Collaboration

[More info](#)

WILEY



Hindawi

Follow us:



> [About us](#)



> [Contact us](#)

> [Partnerships](#)

Journal of Food Quality

[+ Journal Menu](#)[PDF](#) [Article Sections](#)**Research Article | Open Access**Volume 2020 | Article ID 5903109 | 6 pages | <https://doi.org/10.1155/2020/5903109>

Glycemic Index, Starch, and Protein Digestibility in *Tempeh Gembus* Cookies

Valentina A. Manullang,¹ Ayu Rahadiyanti,^{1,2} Syafira N. Pratiwi,¹ and **Diana N. Afifah**  ^{1,2}[Show more](#)**Academic Editor:** Antoni Szumny**Published:** 10 Jan 2020

Abstract

Diabetes mellitus is directly related to diet and lifestyle. Control of blood glucose levels is needed to reduce the risk of complications, and one way is to choose foods with a low glycemic index. Cookies made from *tempeh gembus/tempeh gembus* flour are expected to be eaten as a snack and are safe for people with diabetes. The aim of this research was to analyze glycemic index (GI), glycemic load (GL), dietary fiber, *in vitro* starch, and protein digestibility of cookies with *tempeh gembus* flour substitution. Completely randomized design research with one primary factor used cookies with variations of 0%, 25%, and 50% *tempeh gembus* flour substitution. GI was calculated using the Incremental Area Under the Blood Glucose Response Curve (IAUC) method. Dietary fiber concentration analysis was done by enzymatic methods. The starch and protein digestion rates were calculated using the *in vitro* method. GI, GL, dietary fiber, starch digestion rate, and protein digestion rate data were analyzed with descriptive methods. Cookies with lowest GI ($47.01 \pm 11.08\%$) and GL (6.90 ± 1.63) were found in cookies with 50% *tempeh gembus* flour substitution. The highest dietary fiber content ($24.61 \pm 0.41\%$), digestibility of starch ($48.07 \pm 0.01\%$), and protein ($20.27 \pm 0.43\%$) cookies were found in cookies with 50% *tempeh gembus* flour substitution. The higher *tempeh gembus* flour substitution produced low GI and GL while its dietary fiber, *in vitro* starch, and protein digestibility were highest.

1. Introduction



Document details

< Back to results | 1 of 24 Next >

↗ Export ⬇ Download 🖨 Print ✉ E-mail 📄 Save to PDF ☆ Add to List More... >

View at Publisher

Journal of Food Quality [Open Access](#)
Volume 2020, 2020, Article number 5903109

Glycemic index, starch, and protein digestibility in tempeh gembus cookies (Article) [\(Open Access\)](#)

Manullang, V.A.^a, Rahadiyanti, A.^{a,b}, Pratiwi, S.N.^a, Afifah, D.N.^{a,b} ✉ 👤

^aDepartment of Nutrition Science, Faculty of Medicine, Universitas Diponegoro, Semarang, 50275, Indonesia

^bCenter of Nutrition Research (CENURE), Universitas Diponegoro, Semarang, 50275, Indonesia

Abstract

⌵ View references (33)

Diabetes mellitus is directly related to diet and lifestyle. Control of blood glucose levels is needed to reduce the risk of complications, and one way is to choose foods with a low glycemic index. Cookies made from tempeh gembus/tempeh gembus flour are expected to be eaten as a snack and are safe for people with diabetes. The aim of this research was to analyze glycemic index (GI), glycemic load (GL), dietary fiber, in vitro starch, and protein digestibility of cookies with tempeh gembus flour substitution. Completely randomized design research with one primary factor used cookies with variations of 0%, 25%, and 50% tempeh gembus flour substitution. GI was calculated using the Incremental Area Under the Blood Glucose Response Curve (IAUC) method. Dietary fiber concentration analysis was done by enzymatic methods. The starch and protein digestion rates were calculated using the in vitro method. GI, GL, dietary fiber, starch digestion rate, and protein digestion rate data were analyzed with descriptive methods. Cookies with lowest GI ($47.01 \pm 11.08\%$) and GL (6.90 ± 1.63) were found in cookies with 50% tempeh gembus flour substitution. The highest dietary fiber content ($24.61 \pm 0.41\%$), digestibility of starch ($48.07 \pm 0.01\%$), and protein ($20.27 \pm 0.43\%$) cookies were found in cookies with 50% tempeh gembus flour substitution. The higher tempeh gembus flour substitution produced low GI and GL while its dietary fiber, in vitro starch, and protein digestibility were highest. Copyright © 2020 Valentina A. Manullang et al.

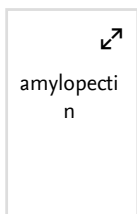
SciVal Topic Prominence ⓘ

Topic: Glycemic Index | Carbohydrates | Dietary GI

Prominence percentile: 95.971 ⓘ

Chemistry database information ⓘ

Substances



Indexed keywords

Metrics ⓘ View all metrics >



PlumX Metrics ⌵

Usage, Captures, Mentions,
Social Media and Citations
beyond Scopus.

Cited by 0 documents

Inform me when this document
is cited in Scopus:

Set citation alert >

Set citation feed >

Related documents

The effect of tempeh gembus substitution on protein content, calcium, protein digestibility and organoleptic quality of meatballs

Arini, A.M.S. , Afifah, D.N. ,
Dieny, F.F.
(2019) *Current Research in Nutrition and Food Science*

The characteristics of Kerupuk Gembus

Affah, D.N. , Nugrahani, G. ,
Hastuti, V.N.
(2019) *IOP Conference Series: Earth and Environmental Science*

The effect of processed tempeh gembus to high sensitivity c-reactive protein (hs-crp) and high-density lipoprotein (hdl) levels in women with obesity

Wati, D.A. , Nadia, F.S. , Isnawati, M.
(2020) *Potravinarstvo Slovak Journal of Food Sciences*

View all related documents based on references



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Your article has been published

Sinduja Ragupathy <Sinduja.Ragupathy@hindawi.com>

11 January 2020 at 13:16

To: d.nurafifah.dna@fk.undip.ac.id

Dear Dr. Afifah,

I am pleased to let you know that your article has been published in its final form in "Journal of Food Quality."

Diana N. Afifah, "Glycemic Index, Starch, and Protein Digestibility in Tempeh Gembus Cookies," Journal of Food Quality, vol. 2020, Article ID 5903109, 6 pages, 2020. <https://doi.org/10.1155/2020/5903109>.

You can access this article from the Table of Contents of Volume 2020, which is located at the following link:

<https://www.hindawi.com/journals/jfq/contents/>

Alternatively, you can access your article directly at the following location:

<https://www.hindawi.com/journals/jfq/2020/5903109/>

"Journal of Food Quality" is an open access journal, meaning that the full-text of all published articles is made freely available on the journal's website with no subscription or registration barriers.

If you would like to order reprints of this article please click here, <https://www.hindawi.com/journals/jfq/2020/5903109/reprint/>.

Best regards,

Sinduja Ragupathy
Journal of Food Quality
Hindawi
<https://www.hindawi.com/>



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Galley Proof Corrections

Journal of Food Quality <production.b@hindawi.com>

8 January 2020 at 08:18

To: d.nurafifah.dna@fk.undip.ac.id

Cc: ayurydi90@gmail.com, syafiranoorpratiwi@gmail.com, valentina21manullang@gmail.com

Dear Dr. Afifah,

This is to confirm the receipt of the first galley proof corrections of Research Article 5903109 titled "Glycemic Index, Starch and Protein Digestibility in Tempeh Gembus Cookies,".

Thank you for your cooperation.

Best regards,

--

Hindawi Production Team

Hindawi

<https://www.hindawi.com>



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Galley Proofs

Journal of Food Quality <production.b@hindawi.com>

7 January 2020 at 00:47

To: d.nurafifah.dna@fk.undip.ac.id

Cc: ayurydi90@gmail.com, syafiranoorpratiwi@gmail.com, valentina21manullang@gmail.com

Dear Dr. Afifah,

I am pleased to let you know that the first set of galley proofs of your Research Article 5903109 titled "Glycemic Index, Starch and Protein Digestibility in Tempeh Gembus Cookies," is ready. You can apply your corrections directly to the manuscript with the Online Proofing System (OPS).

Using the OPS, you can quickly and easily make corrections directly to your galley proofs and submit these corrections with a single click.

<https://ops.hindawi.com/author/5903109/>

If a new corresponding author is added, they must log into their manuscript tracking system account and add their ORCID ID. Any additional ORCID IDs added on during proofing will also need to be updated on that author's account. Delays can occur if this isn't done.

To expedite the publication of your manuscript, please send us your corrected galley proofs within three days.

Best regards,

--

Hindawi Production Team

Hindawi

<https://www.hindawi.com>



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Acknowledging Receipt of Electronic Files

Journal of Food Quality <Sinduja.Ragupathy@hindawi.com>

1 December 2019 at 08:35

To: d.nurafifah.dna@fk.undip.ac.id

Cc: sinduja.ragupathy@hindawi.com, valentina21manullang@gmail.com, ayurydi90@gmail.com, syafiranoorpratiwi@gmail.com

Dear Dr. Afifah,

This is to confirm the receipt of the electronic files of Research Article 5903109 titled "Glycemix Index, Starch and Protein Digesbility in Gembus Cookies" by Valentina Anastasia Manullang, Ayu Rahadiyanti Rahadiyanti, Diana Nur Afifah and Syafira Noor Pratiwi. We will check all the uploaded files and contact you if anything else is needed.

Thank you for your cooperation.

Best regards,

--

Sinduja Ragupathy

Editorial Office

Hindawi

<http://www.hindawi.com>



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Your manuscript has been accepted

Antoni Szumny <jfq@hindawi.com>

26 November 2019 at 16:21

Reply-To: sinduja.ragupathy@hindawi.com

To: d.nurafifah.dna@fk.undip.ac.id

Cc: valentina21manullang@gmail.com, ayurydi90@gmail.com, syafiranoorpratiwi@gmail.com

Dear Dr. Afifah,

The review process of Research Article 5903109 titled "Glycemix Index, Starch and Protein Digesbility in Gembus Cookies" by Valentina Anastasia Manullang, Ayu Rahadiyanti Rahadiyanti, Diana Nur Afifah and Syafira Noor Pratiwi submitted to Journal of Food Quality has been completed. I am pleased to inform you that your manuscript has now been accepted for publication in the journal.

The publication process of your manuscript will be initiated upon the receipt of electronic files. Please log in to the Manuscript Tracking System at the link below using your username and password, and upload the electronic files of your final accepted version within the next 2-3 days.

<http://mts.hindawi.com/author/5903109/upload.files/>

The electronic files should include the following:

- 1- Source file of the final accepted manuscript (Word or TeX/LaTeX).
- 2- PDF file of the final accepted manuscript.
- 3- Editable figure files (each figure in a separate EPS/PostScript/Word file) if any, taking into consideration that TIFF, JPG, JPEG, BMP formats are not editable.

If you have deposited your manuscript on a preprint server (e.g. arXiv, bioRxiv, chemRxiv), now would be a good time to update it with the accepted version. If you have not deposited your manuscript on a preprint server, you are free to do so.

Thank you again for submitting your manuscript to Journal of Food Quality.

Best regards,

Antoni Szumny



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Minor Revision Required

Marina Carcea <jfq@hindawi.com>

5 November 2019 at 15:24

Reply-To: sinduja.ragupathy@hindawi.com

To: d.nurafifah.dna@fk.undip.ac.id

Cc: valentina21manullang@gmail.com, ayurydi90@gmail.com, syafiranoorpratiwi@gmail.com

Dear Dr. Afifah,

Following the review of your Research Article titled "Glycemix Index, Starch and Protein Digesbility in Gembus Cookies," by Valentina Anastasia Manullang, Ayu Rahadiyanti Rahadiyanti, Diana Nur Afifah and Syafira Noor Pratiwi, I recommend that it should be revised taking into account the changes requested by the reviewer(s). Please login to the Manuscript Tracking System to read the submitted review report(s) and submit the revised version of your manuscript not later than Tuesday, November 19, 2019. It is recommended to undertake professional proof reading and to reduce the number of Indonesian language references as these references would not be available to the general readership.

To submit your revised manuscript, please access "Current Manuscripts" in your account and upload the PDF file of your revised manuscript. You are also asked to submit your replies to the reviewer(s) comments as an additional PDF file.

Best regards,

Marina Carcea



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Revised Version Received

Journal of Food Quality <Sinduja.Ragupathy@hindawi.com>

12 November 2019 at 09:08

To: d.nurafifah.dna@fk.undip.ac.id

Cc: sinduja.ragupathy@hindawi.com, valentina21manullang@gmail.com, ayurydi90@gmail.com, syafiranoorpratiwi@gmail.com

Dear Dr. Afifah,

The revised version of Research Article 5903109 titled "Glycemix Index, Starch and Protein Digesbility in Gembus Cookies" by Valentina Anastasia Manullang, Ayu Rahadiyanti Rahadiyanti, Diana Nur Afifah and Syafira Noor Pratiwi has been received. The editor assigned to handle the review process of your manuscript will inform you as soon as a decision is reached.

Thank you for submitting your work to Journal of Food Quality.

Best regards,

--

Sinduja Ragupathy

Editorial Office

Hindawi

<http://www.hindawi.com>



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Major Revision Required

Marina Carcea <jfq@hindawi.com>

8 October 2019 at 14:59

Reply-To: sinduja.ragupathy@hindawi.com

To: d.nurafifah.dna@fk.undip.ac.id

Cc: valentina21manullang@gmail.com, ayurydi90@gmail.com

Dear Dr. Afifah,

Following the review of Research Article titled "Glycemix Index, Starch and Protein Digesbility in Gembus Cookies" by Valentina Anastasia Manullang, Ayu Rahadiyanti Rahadiyanti and Diana Nur Afifah, I recommend that it should be revised taking into account the changes requested by the reviewer(s). Since the requested changes are major, the revised manuscript will undergo a second round of review by the same reviewer(s). Please login to the Manuscript Tracking System to read the submitted review report(s) and submit the revised version of your manuscript no later than Tuesday, November 05, 2019.

To submit the revised version of your manuscript, please access "Author Activities" in your account and upload the PDF file of your revised manuscript. Also, please submit your replies to the comments of the reviewer(s) as an additional PDF file.

Best regards,

Marina Carcea



diana nurafifah <d.nurafifah.dna@fk.undip.ac.id>

5903109: Acknowledging Receipt

Journal of Food Quality <Sinduja.Ragupathy@hindawi.com>

24 August 2019 at 10:03

To: d.nurafifah.dna@fk.undip.ac.id

Cc: sinduja.ragupathy@hindawi.com, valentina21manullang@gmail.com, ayurydi90@gmail.com

Dear Dr. Afifah,

The Research Article titled "Glycemix Index, Starch and Protein Digesbility in Gembus Cookies," by Valentina Anastasia Manullang, Ayu Rahadiyanti Rahadiyanti and Diana Nur Afifah has been received and assigned the number 5903109.

All authors will receive a copy of all the correspondences regarding this manuscript.

Thank you for submitting your work to Journal of Food Quality.

Best regards,

--

Sinduja Ragupathy

Editorial Office

Hindawi

<http://www.hindawi.com>
