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

Judul Jurnal Ilmiah (Artikel)	:	Carrageenan drying with dehumidified air: drying characteristics and product quality		
Jumlah Penulis	:	5 orang (Mohamad Djaeni, **Setia Budi Sasongko**, Aji Prasetyaningrum A, Xin Jin and Anton J. van Boxtel)		
Status Pengusul	:	penulis ke-2		
Identitas Jurnal Ilmiah	:	a. Nama Jurnal	:	International Journal of Food Engineering
		b. Nomor ISSN	:	1556-3758
		c. Vol, No., Bln Thn	:	Volume 8 (2012): Issue 3 (Jun 2012)
		d. Penerbit	:	Walter de Gruyter GmbH
		e. DOI artikel (jika ada)	:	https://doi.org/10.1515/1556-3758.2682
		f. Alamat web jurnal	:	https://www.degruyter.com/view/journals/ijfe/8/3/article-1556-3758.2682.xml.xml
		Alamat Artikel	:	https://doc-pak.undip.ac.id/372/1/djaeni2012.pdf
		g. Terindex	:	Scopus, Q1

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- [ ] Jurnal Ilmiah Nasional Terakreditasi
- [ ] Jurnal Ilmiah Nasional Tidak Terakreditasi

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	Reviewer I	Reviewer II	
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b. Ruang lingkup dan kedalaman pembahasan (30%)	11,50	11,20	11,35
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12,00	11,60	11,80
d. Kelengkapan unsur dan kualitas terbitan/jurnal (30%)	12,00	11,20	11,60
Total = (100%)	**39,00**	**38,00**	**38,50**
Nilai Pengusul = (40% x 38,50)/4 = 3,85			

Semarang, 10 Agustus 2020

Reviewer 2

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- [√] Jurnal Ilmiah Internasional
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Hasil Penilaian *Peer Review* :

Komponen Yang Dinilai	Nilai Maksimal Jurnal Ilmiah: Internasional [40]	Nilai Maksimal Jurnal Ilmiah: Nasional Terakreditasi [ ]	Nilai Maksimal Jurnal Ilmiah: Nasional Tidak Terakreditasi [ ]	Nilai Akhir Yang Diperoleh
a. Kelengkapan unsur isi jurnal (10%)	4,00			3,5
b. Ruang lingkup dan kedalaman pembahasan (30%)	12,00			11,5
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12,00			12
d. Kelengkapan unsur dan kualitas terbitan/jurnal (30%)	12,00			12
Total = (100%)	40,00			39
Nilai Pengusul = (40% x 39,00)/4 = 3,90				

Catatan Penilaian artikel oleh Reviewer :

1. **Kesesuaian dan kelengkapan unsur isi jurnal:** abstrak lengkap walaupun tidak memunculkan rekomendasi penelitian ke depan
2. **Ruang lingkup dan kedalaman pembahasan:** kutipan cukup komprehensif didukung oleh 26 jurnal (17 jurnal terbaru), semua pustaka ditulis dg baik
3. **Kecukupan dan kemutakhiran data/informasi dan metodologi:** sesuai bidang ilmu T. Kimia, sahih dan valid, data dpt diperoleh dg benar, dapat dikembangkan
4. **Kelengkapan unsur dan kualitas terbitan:** artikel terindek Scopus, jurnal Q1, indek similaritas 16 %, jurnal bereputasi internasional

Semarang, Juni 2020
Reviewer 1

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Unit Kerja : Dept. Teknik Kimia FT UNDIP

LEMBAR
HASIL PENILAIAN SEJAWAT SEBIDANG ATAU *PEER REVIEW*
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Hasil Penilaian *Peer Review* :

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	Internasional [40]	Nasional Terakreditasi [ ]	Nasional Tidak Terakreditasi [ ]	
a. Kelengkapan unsur isi jurnal (10%)	4,00			4
b. Ruang lingkup dan kedalaman pembahasan (30%)	12,00			11,2
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12,00			11,6
d. Kelengkapan unsur dan kualitas terbitan/jurnal (30%)	12,00			11,2
Total = (100%)	**40,00**			**38,0**
Nilai Pengusul = (40% x 38)/4 = 3,8				

Catatan Penilaian Artikel oleh Reviewer:

a. Kelengkapan unsur isi artikel (10%) Artikel ini memiliki unsur yang lengkap (Abstract, Introduction, Method, Results & Discussion, Conclusion, References). State of the art dan tujuan dinyatakan dengan jelas. Penulisan daftar pustaka dan *in-text citation* konsisten dan sesuai dengan petunjuk penulisan. Hasil cek plagiarisme dengan Turnitin menunjukkan kesamaan sebesar 16%. → (nilai = 10 %)

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Jurnal International Journal of Food Engineering merupakan jurnal internasional bereputasi (Q2) dengan Penerbit Walter de Gruyter GmbH. Jurnal ini memiliki ISSN (1556-3758), url, scope, dan informasi terbitan yang jelas. Jurnal ini terindeks pada Scopus dengan SJR (2019) = 0,33. Editoril board terdiri dari pakar-pakar dari beberapa negara. Author Guideline dan mekanisme pengiriman artikel jelas. Penulisan di tiap artikel konsisten.. Penulis berasal dari beberapa negara. Jadi semua unsur kualitas jurnal ini terpenuhi. → (nilai = 28 %)

Semarang, Agustus 2020
Reviewer 2

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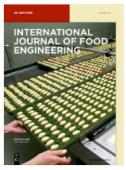

International Journal of Food Engineering

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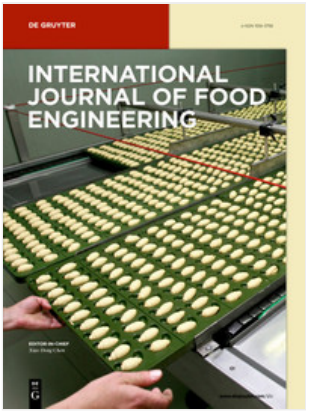

International Journal of Food Engineering

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Volume 8 (2012): Issue 3 (Jun 2012)

in International Journal of Food Engineering

ARTICLE

Formation of Nε-(Carboxymethyl)lysine in Saccharide-Lysine Model Systems by Different Heat Treatments

Quanyi Fu, Lin Li Dr. and Bing Li

Article Category: Research Article | Published online: 26 Jun 2012

ABSTRACT

Advanced glycation endproducts (AGEs) form when proteins are heated with reducing sugars. Nε-(Carboxymethyl) lysine (CML), as one of the common AGEs

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Effects of Drying Methods on Antioxidant Properties and Phenolic Content in White Button Mushroom

Hongfang Ji, Ailin Du, Lingwen Zhang, Shuang Li, Mingduo Yang and Bo Li

Article Category: Research Article | Published online: 26 Jun 2012

ABSTRACT

In order to explore the potential drying process, the effects of different drying methods (sun drying, hot-air drying, microwave-vacuum dryi

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Impact of Oleifera Powder on Nutritional and Function Properties of Wheat Flour Product

Xue Liu, Shaowei Liu and Yanhua Lu

Article Category: Research Article | Published online: 26 Jun 2012

ABSTRACT

Wheat flours was substituted with 0, 10, 20, and 30% Moringa leaf in order to study physicochemical, Rheological and textural properties of tortill

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Effect of Starter Cultures on Several Chemical, Sensory and Textural Attributes of Turkish Fermented Sausage

Bülent Ergönül and Akif Kundakçi

Article Category: Research Article | Published online: 26 Jun 2012

ABSTRACT

Two different probiotic cultures (Lactobacillus casei and Lactobacillus acidophilus) were used in the formulation of dry fermented Turkish sausa

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Effect of Drying on Degradation kinetics of carotenoids and color of tomato pulp

Indu Parmar, Gurpreet Kaur Chandi, Kalika Gupta and Balmeet Singh Gill

Article Category: Research Article | Published online: 23 Jul 2012

ABSTRACT

Tomato pulp was dried under various drying conditions using hot air oven (65-950C), and cabinet drier (65-950C). The drying rate constant increase

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Carrageenan drying with dehumidified air: drying characteristics and product quality

Mohamad Djaeni, Setia Budi Sasongko, Aji Prasetyaningrum A, Xin Jin and Anton J. van Boxtel

Article Category: Research Article | Published online: 23 Jul 2012

ABSTRACT

Applying dehumidified air is considered as an option to retain quality in carrageenan drying. This work concerns the effects of operational te

... Show More

International Journal of Food Engineering

Volume 8, *Issue* 3 2012 *Article* 32

Carrageenan drying with dehumidified air: drying characteristics and product quality

Mohamad Djaeni, *Diponegoro University*
Setia Budi Sasongko, *Diponegoro University*
Aji Prasetyaningrum A, *Diponegoro University*
Xin Jin, *Wageningen University*
Anton J. van Boxtel, *Wageningen University*

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DOI: 10.1515/1556-3758.2682

Carrageenan drying with dehumidified air: drying characteristics and product quality

Mohamad Djaeni, Setia Budi Sasongko, Aji Prasetyaningrum A, Xin Jin, and Anton J. van Boxtel

Abstract

Applying dehumidified air is considered as an option to retain quality in carrageenan drying. This work concerns the effects of operational temperature, air velocity, and carrageenan thickness on the progress of drying and product quality when using dehumidified air. Final product quality and progress of drying were measured by experiments, and a two dimensional model was developed to analyze progress of drying for the different operational conditions. The experimental and modeling results showed that air dehumidification with zeolite reduces the drying time the most at low temperatures. Under these conditions the carrageenan qualities whiteness and gel strength are the least affected by the exposure to the drying temperature. The drying time is the shortest at 120°C, but at this temperature the carrageenan quality degrades the most and is not be improved by air dehumidification. Moreover, the quality is improved by increasing the air velocity and by drying thin carrageenan sheets.

KEYWORDS: carrageenan, dehumidified air, quality, zeolite

Author Notes: This research was funded by the Indonesian Directory of Higher Education (DGHE), Department of National Education. The experimental work was conducted at Department of Chemical Enginering, Diponegoro University, while the simulation using COMSOL was done at System and Control Group, Wageningen University.

International Journal of Food Engineering

Volume 8, *Issue* 3 2012 *Article* 1

Formation of Nε-(Carboxymethyl)lysine in Saccharide-Lysine Model Systems by Different Heat Treatments

Quanyi Fu, *South China University of Technology, Guangzhou*
Lin Li Dr., *South China University of Technology, Guangzhou*
Bing Li, *South China University of Technology, Guangzhou*

Recommended Citation:
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DOI: 10.1515/1556-3758.2724

Formation of Nε-(Carboxymethyl)lysine in Saccharide-Lysine Model Systems by Different Heat Treatments

Quanyi Fu, Lin Li Dr., and Bing Li

Abstract

Advanced glycation endproducts (AGEs) form when proteins are heated with reducing sugars. Nε-(Carboxymethyl) lysine (CML), as one of the common AGEs studied in consumed foods, was determined by HPLC-MS/MS in this experiment. The aim of this work was to evaluate the performance of forming CML incubated by different heat treatments in saccharide - lysine model systems. Different heating treatment such as water heating (W- heating), drying oven heating (D-heating) and microwave heating (M- heating) in saccharide-lysine model systems can affect the production of CML. M-heating method showed higher formation of CML capacity than W-heating method and D-heating method. The higher temperature and higher molar ratio of saccharide to lysine can increase the CML content. The order of reactivity for the formation of CML was lactose > glucose > sucrose.

KEYWORDS: advanced glycation endproducts (AGEs), Nε-(carboxymethyl) lysine, water heating, drying oven heating, microwave heating

Author Notes: School of Light Industry and Food Science, South China University of Technology,Guangzhou 510640, PR China. Please send correspondence to BingLi; tel.: +8620 87113252; fax: +862087113252; email: lcbingli@scut.edu.cn. Acknowledgements This work was financially supported by National Basic Research Program of China (973 Program, No.2012CB720800), International S&T Cooperation Program of China (No.2009DFA32070), and the Fundamental Research Funds for the Central Universities, SCUT (No. 2011ZZ0084).

International Journal of Food Engineering

Volume 8, *Issue* 3 2012 *Article* 4

Effect of Starter Cultures on Several Chemical, Sensory and Textural Attributes of Turkish Fermented Sausage

Bülent Ergönül, *Celal Bayar University*
Akif Kundakçı, *Celal Bayar University*

Recommended Citation:
Ergönül, Bülent and Kundakçı, Akif (2012) "Effect of Starter Cultures on Several Chemical, Sensory and Textural Attributes of Turkish Fermented Sausage," *International Journal of Food Engineering*: Vol. 8: Iss. 3, Article 4.
DOI: 10.1515/1556-3758.2248

Effect of Starter Cultures on Several Chemical, Sensory and Textural Attributes of Turkish Fermented Sausage

Bülent Ergönül and Akif Kundakçı

Abstract

Two different probiotic cultures (Lactobacillus casei and Lactobacillus acidophilus) were used in the formulation of dry fermented Turkish sausages. Proximate compositions, TBA values, residue nitrite contents, fatty acid profiles, textural and sensorial scores of sausages were determined. As results of sensorial and statistical analyses, it was concluded that the most preferred sample was the one fermented by using probiotic Lactobacillus casei strains. Also suggestions for further industrial practices were given in the text.

KEYWORDS: lactobacillus casei, lactobacillus acidophilus, probiotic, texture, fermented sausage