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

Judul Jurnal Ilmiah (Artikel) : The effect of spray-drying inlet conditions on iron encapsulation using hydrolysed glucomannan as a matrix

Jumlah Penulis : 6 orang

Status Pengusul : Penulis pertama/ penulis ke-3/ penulis korespondensi

Identitas Jurnal Ilmiah :

- a. Nama Jurnal : Food and Bioproducts Processing
- b. Nomor ISSN : ISSN: :0960-3085
- c. Volume, nomor, bulan, tahun : Vol. 123, pp.72-79, 2020
- d. Penerbit : Institution of Chemical Engineers
- e. DOI Artikel : 10.1016/j.fbp.2020.05.013
- f. Alamat Web

JURNAL : <https://www.sciencedirect.com/journal/food-and-bioproducts-processing/vol/123/suppl/C>

ARTIKEL : <https://www.sciencedirect.com/science/article/abs/pii/S096030852030434X?via%3Dihub>

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☐	Jurnal Ilmiah Nasional Tidak Terakreditasi

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	Reviewer 1	Reviewer 2	
a. Kelengkapan unsur isi Artikel (10%)	4	4	4
b. Ruang lingkup dan kedalaman pembahasan (30%)	11,2	11,6	11,4
c. Kecukupan dan kemutakhiran data/ informasi dan metodologi (30%)	11,6	11,6	11,6
d. Kelengkapan unsur dan kualitas terbitan/ jurnal (30%)	11,2	12	11,6
Total = (100%)	38	39,2	38,6
Nilai Pengusul (kontribusi pengusul sebagai penulis pertama) = (60% x 38,6)			23,16

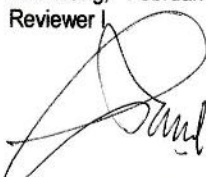
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Prof. Tutuk Djoko Kusworo, S.T., M.Eng, Ph.D.
NIP. 197306211997021001
Unit Kerja : Departemen Teknik Kimia FT UNDIP

Semarang, Februari 2021

Reviewer I



Prof. Dr. Ir. Bambang Pramudono, M.S.
NIP. 195203121975011004
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Hasil Penilaian Peer Review :

Komponen yang dinilai	Nilai Maksimal Jurnal Ilmiah			Nilai Akhir yang diperoleh
	Internasional 40	Nasional Terakreditasi 	Nasional Tidak Terakreditasi 	
a. Kelengkapan unsur isi Artikel (10%)	4			4
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11,2
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	12			11,6
d. Kelengkapan unsur dan kualitas terbitan/ jurnal (30%)	12			11,2
Total = (100%)	40			38
Nilai pengusul = 60 % x 38				22,8

Catatan penilaian artikel oleh Reviewer:

1. Kesesuaian dan kelengkapan unsur isi jurnal:

Kelengkapan unsur artikel baik dan lengkap (nilai 10%)

2. Ruang lingkup dan kedalaman pembahasan:

Ruang lingkup artikel cukup luas yaitu mengkaji temperatur outlet gas, moisture content, dan loading capacity dari encapsulated iron pada berbagai temperatur inlet gas. Juga dibahas pengaruhnya terhadap solubility, swelling, particle size distribution dan lain2. Pembahasan cukup luas namun kurang dalam. Sebagian pembahasan hasilnya dibandingkan dengan para peneliti sebelumnya. Dari jumlah citation in text pada bab pembahasan ini terdapat 36 sitasi (sekitar 75 %) dari 48 daftar pustaka. (nilai 28 %)

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4. Kelengkapan unsur dan kualitas terbitan/jurnal:

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Catatan: - Editing gambar / penempatan kurang baik atau kurang cermat

Semarang, 22 Desember 2020

Reviewer I

Prof. Dr. Ir. Bambang Pramudono, M.S.

NIP. 195203121975011004

Unit Kerja : Departemen Teknik Kimia FT UNDIP

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Hasil Penilaian Peer Review :

Komponen yang dinilai	Nilai Maksimal Jurnal Ilmiah			Nilai Akhir yang diperoleh
	Internasional	Nasional Terakreditasi	Nasional Tidak Terakreditasi	
	40			
a. Kelengkapan unsur isi Artikel (10%)	4			4
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11,6
c. Kecukupan dan kemutakhiran data/ informasi dan metodologi (30%)	12			11,6
d. Kelengkapan unsur dan kualitas terbitan/ jurnal (30%)	12			12
Total = (100%)	40			39,2
Nilai pengusul = 60 % x 39,2				23,52

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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 21 %. → (nilai = 10 %)
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Semarang, 2 Febuari 2021
Reviewer II



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Food and Bioproducts Processing

64

H Index

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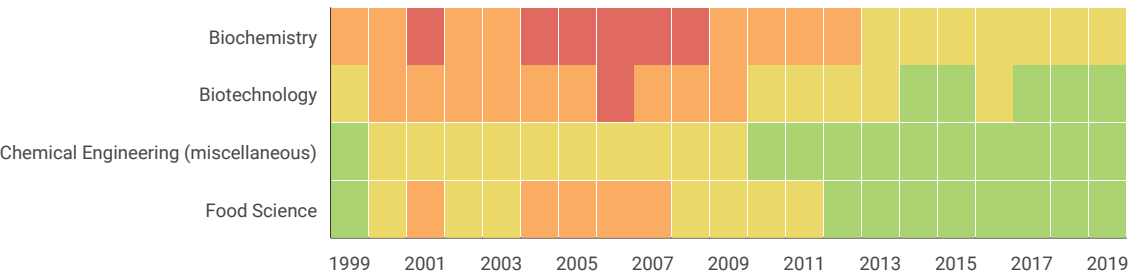
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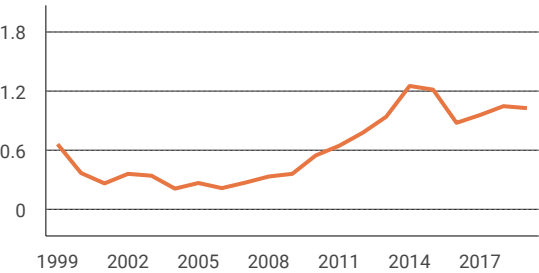
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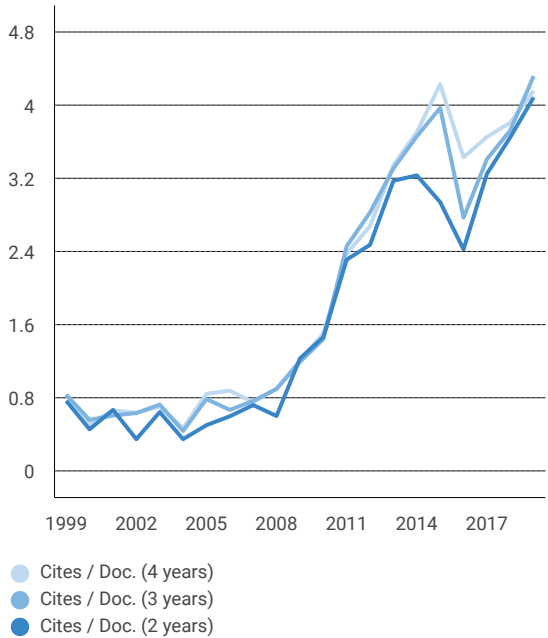
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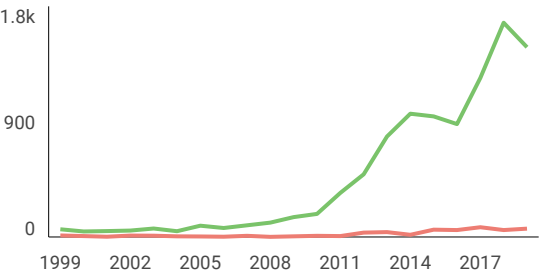
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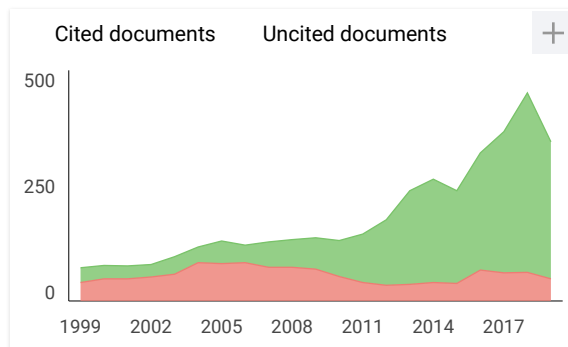
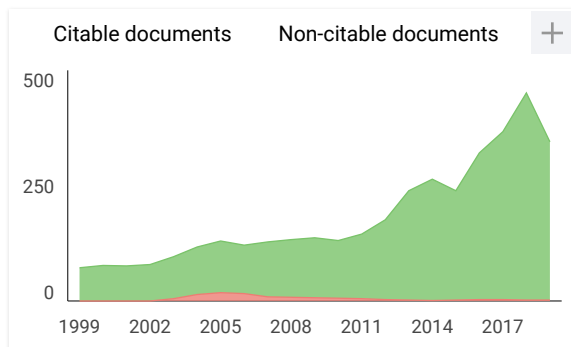
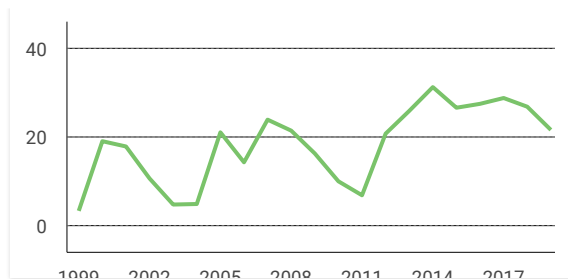
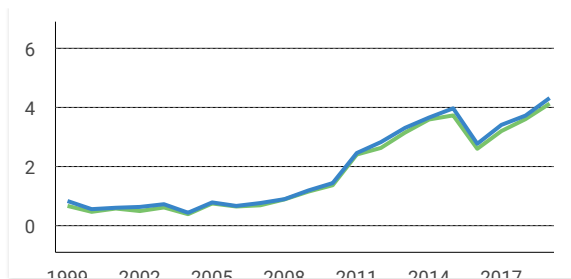
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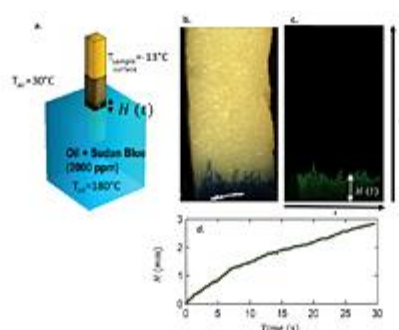


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Food and Bioproducts Processing, 123 (2020), Pages 14-30



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Contents

- I Ultrasonic measurements and machine learning for monitoring the removal of surface fouling during clean-in-place processes
J.E. Escrig, A. Simeone, E. Woolley, S. Rangappa, A. Rady and N.J. Watson
- 14 Revisiting the mechanisms of oil uptake during deep-frying
M. Touffet, G. Trystram and O. Vitrac
- 31 Anisotropic diffusion assessment in salmon (*salmo salar*) composite muscle tissue: Theoretical and image-processing experimental approaches
W. Silva-Vera, C. Ramírez, M. Pinto, R. Simpson and S. Almonacid
- 42 Accelerated convective drying of sunflower seeds by high-power ultrasound: Experimental assessment and optimization approach
N. Dibagar, S.J. Kowalski, R.A. Chayjan and A. Figiel
- 60 Evaluating the displacement field of paperboard packages subjected to compression loading using digital image correlation (DIC)
T. Fadji, C.J. Coetzee and U.L. Opara
- 72 The effect of spray-drying inlet conditions on iron encapsulation using hydrolysed glucomannan as a matrix
D.H. Wardhani, I.N. Wardana, H.N. Ulya, H. Cahyono, A.C. Kumoro and N. Aryanti
- 80 Effects of ozone application and hot-air drying on orange peel: moisture diffusion, oil yield, and antioxidant activity
T.R. Bechlin, S.J. Granella, D. Christ, S.R.M. Coelho and C.H.d.O. Paz
- 90 Conventional versus microwave-assisted hydrodistillation of sage herbal dust: Kinetics modeling and physico-chemical properties of essential oil
A. Radivojac, O. Bera, D. Micić, S. Đurović, Z. Zeković, S. Blagojević and B. Pavlić
- 102 Processing kinetics, quality and thermodynamic evaluation of mulberry juice concentration process using Ohmic heating
H. Darvishi, P. Salami, A. Fadavi and M.K. Saba
- 111 Fractionation of *Stevia rebaudiana* aqueous extracts via two-step ultrafiltration process: towards rebaudioside a extraction
E. Díaz-Montes, P. Gutiérrez-Macías, C. Orozco-Álvarez and R. Castro-Muñoz
- 123 Valuable products from the flowers of lemon (*Citrus limon* (L.) Osbeck) and grapefruit (*Citrus paradisi* Macfad.) Italian trees
V. Pellizzeri, R. Costa, E. Grasso and G. Dugo
- 134 Proximate characteristics and statistical optimization of ultrasound-assisted extraction of high-methoxyl-pectin from *Hylocereus polyrhizus* peels
R.M. Zaid, P. Mishra, A.R. Siti Noredyani, S. Tabassum, Z. Ab Wahid and A.M. Mimi Sakinah
- 150 Impact of flocculant addition in oil recovery from multiphasic fermentations
R.M. Da Costa Basto, M. Jiménez, R.F. Mudde, L.A.M. van der Wielen and M.C. Cuellar

- 164 Study and deployment of methacrylate-based polymer resins for immobilized lipase catalyzed triglyceride hydrolysis
A. Anand, P. Gnanasekaran, A.M. Allgeier and L.R. Weatherley
- 177 Controllable preparation of FeOOH/CuO@WBC composite based on water bamboo cellulose applied for enhanced arsenic removal
H. Liu, P. Li, F. Qiu, T. Zhang and J. Xu
- 188 Innovative non-destructive sorting technique for juicy stone fruits: textural properties of fresh mangos and purees
P. Labaky, L. Grosmaire, J. Ricci, C. Wisniewski, N. Louka and L. Dahdouh
- 199 Drying kinetics, microstructure, and texture of cheese cracker fillings
L.L. Battaiotto and M.D. Staffolo
- 209 Fractionation of hydrolysates from concentrated lecithin free egg yolk protein dispersions by ultrafiltration
A.L. Peñaranda-López, E. Brito-de la Fuente and B. Torrestiana-Sánchez
- 217 Effect of ultrasound pretreatment and sequential hydrolysis on the production of *Tenebrio molitor* antidiabetic peptides
F. Rivero-Pino, F.J. Espejo-Carpio, R. Pérez-Gálvez, A. Guadix and E.M. Guadix
- 225 Cheese powder production and characterization: A foam-mat drying approach
Z. Izadi, M. Mohebbi, F. Shahidi, M. Varidi and M.R. Salahi
- 238 Separation of bioactive compounds from epicarp of 'Hass' avocado fruit through aqueous two-phase systems
P. Jiménez-Velázquez, S. Valle-Guadarrama, I. Alia-Tejaca, Y. Salinas-Moreno, L. García-Cruz, A. Pérez-López and D. Guerra-Ramírez
- 251 A rheo-optic study of liquid/liquid systems with varying phases, volume fractions and viscosity ratios
O. Gouseti, N.J. Watson and A.W. Pacek
- 262 Production of alcohol-free wine and grape spirit by pervaporation membrane technology
X. Sun, G. Dang, X. Ding, C. Shen, G. Liu, C. Zuo, X. Chen, W. Xing and W. Jin
- 274 Improvement in the elution behavior of rutin via binary amorphous solid with flavonoid using a mechanochemical process
S. Fujioka, K. Kadota, M. Yoshida and Y. Shirakawa
- 284 Effect of electrohydrodynamic pretreatment on drying rate and rehydration properties of Chilean sea cucumber (*Athyridium chilensis*)
Y. Tamarit-Pino, J.M. Batías-Montes, L.A. Segura-Ponce, R.E. Díaz-Álvarez, M.F. Guzmán-Meza and R.A. Quevedo-León
- 296 Identification of carotenoids and chlorophylls from green algae *Chlorococcum humicola* and extraction by liquefied dimethyl ether
F.E. Babadi, P. Boonnoun, K. Nootong, S. Powtongsook, M. Goto and A. Shotipruk
- 304 Formulation and characterization of food grade O/W nanoemulsions encapsulating quercetin and curcumin: Insights on enhancing solubility characteristics
R. Iqbal, Z. Mehmood, A. Baig and N. Khalid
- 312 Antioxidants entrapment in polycaprolactone microparticles using supercritical assisted injection in a liquid antisolvent
I. Palazzo, P. Trucillo, R. Campardelli and E. Reverchon
- 322 Production of sodium copper chlorophyllin from a green microalga *Chlorella minutissima*: a value-added co-product for sustainable microalgal refinery
V.L. Singh, S. Chakravarty, N. Chandra and N. Mallick
- 335 Drying sago pith waste in a fluidized bed dryer
M.I. Rosli, A.M. Abdul Nasir, M.S. Takriff and V. Ravichandar
- 345 Lipase-mediated hydrolysis of hempseed oil in a packed-bed reactor and in-line purification of PUFA as mono- and diacylglycerols
T. Bavaro, I. Benucci, A. Pedrali, G. Marrubini, M. Esti, M. Terreni, G. Massolini and D. Ubiali
- 354 Techno-economic analysis for probiotics preparation production using optimized corn flour medium and spray-drying protective blends
M. Archacka, E. Celińska and W. Białas

- 367 Effect of solvent selection and nozzle geometry on Curcuma mangga micronization process using supercritical antisolvent: Experiment and CFD simulation
S.D. Lestari, S. Machmudah, S. Winardi, T. Nurtono, Wahyudiono, H. Kanda and M. Goto
- 378 Hydro-alcoholic extraction kinetics of phenolics from oregano: Optimization of the extraction parameters
A. Oreopoulou, G. Goussias, D. Tsimogiannis and V. Oreopoulou
- 390 A Novel Non-Intrusive Continuous Sensor (NICS) to estimate thermal conductivity of food products in manufacturing systems
F.J.C. Rivera, D.K. Mishra and F. Ozadali
- 398 A biorefinery strategy for the manufacture and characterization of oligosaccharides and antioxidants from poplar hemicelluloses
S. Rivas, V. Rigual, J.C. Domínguez, M.V. Alonso, M. Oliet, J.C. Parajó and F. Rodríguez
- 409 Flash extraction optimization of low-temperature soluble pectin from passion fruit peel (*Passiflora edulis f. flavicarpa*) and its soft gelation properties
Y. Lin, H. He, Q. Huang, F. An and H. Song
- 419 Effects of dual-frequency ultrasound with different energy irradiation modes on the structural and emulsifying properties of soy protein isolate
L. Huang, W. Zhang, X. Ding, Z. Wu and Y. Li
- 427 Including cleaning and production phases in the eco-design of a milk evaporation process
M. Madoumier, C. Azzaro-Pantel and G. Gésan-Guiziou
- 437 A novel technique based on artificial intelligence for modeling the required temperature of a solar bread cooker equipped with concentrator through experimental data
S. Nazari, A. Karami, M. Bahiraei, M. Olfati, M. Goodarzi and H. Khorasanizadeh
- 450 Flavour-improved alcohol-free beer – Quality traits, ageing and sensory perception
D.C. Gernat, E.R. Brouwer, R.C. Faber-Zirkzee and M. Ottens



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Anisotropic diffusion assessment in salmon (*salmo salar*) composite muscle tissue: Theoretical and image-processing experimental approaches

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ABSTRACT

A simple method to study the diffusion of a probe molecule into muscle tissue, which considers real composite architecture and anisotropy, was proposed. An anisotropic diffusion study of methylene blue (MB) as a probe molecule into the composite muscle tissue of salmon (*Salmo salar*) was performed using an image-processing technique. The concentration profile was determined in the middle sagittal plane by considering the muscle fiber orientation angle (θ). The mean value of the angle was $\theta = 31 \pm 1.2^\circ$, and the fractional anisotropy values showed an anisotropic behavior for all samples tested. The presence of the discontinuity between muscle and connective tissue was characterized by the distribution coefficient. The simulation using the generalized minimum residual method iterative solver in COMSOL Multiphysics™ software described the anisotropic condition of the tissue with root mean square values of less than 27%. Significant differences were found in effective diffusion coefficient values between the muscle and connective tissue at 2°C (p -value < 0.05). Further studies may consider other diffusing molecules and muscle tissues.

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1. Introduction

Studies of the mass transfer phenomena of compounds (additives and gases) through meat and fish tissue provide relevant information about processing time, microbiological stability, and organoleptic characteristics, and they also yield information about the interaction between products and polymer coatings over time (Bencze Rørå et al., 2004; Gómez-salazar et al., 2015; Graiver et al., 2006). In this sense, a variety of solutes for different purposes have been infused into fish muscle to provide protection against loss of protein functionality due to long-term storage at refrigeration temperatures. Marinating and brining techniques are used to provide cry-

oprotection, flavoring, acidification, texture effects and color (Alizadeh et al., 2009; Cabrer et al., 2002; Goeller et al., 2004; Simpson et al., 2018; Wang et al., 2000), and several solutes are commonly used for these applications, including sodium chloride, calcium chloride, lemon juice, citric acid, acetic acid, and tripolyphosphates. Additionally, the generation of protein hydrolysates obtained from food proteins has attracted attention because of their valuable, multifunctional and healthy technological characteristics (i.e., antioxidative, antihypertensive, anti-inflammatory, water retention, and bitter blocking capabilities), which make them promising new ingredients that can be infused into muscle tissue (Zhang et al., 2018). To ensure a maximum and even effect throughout the tissue, it is essential to understand the diffusion mechanisms within the tissues of interest. Thus, many studies have focused on the diffusion processes of solutes into fish muscle by applying Fick's law of diffusion, using assumptions or approximations

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Effects of dual-frequency ultrasound with different energy irradiation modes on the structural and emulsifying properties of soy protein isolate

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ABSTRACT

The effects of dual-frequency ultrasound pretreatments with different energy irradiation modes, including energy-gathered ultrasound (EGU), energy-divergent ultrasound (EDU) and slit ultrasound (SU) on the solubility and emulsifying properties of soy protein isolate (SPI) were investigated. The surface hydrophobicity, intrinsic fluorescence spectra, and circular dichroism spectra of SPI were determined. Results revealed that all ultrasonic pretreatments increased the solubility of SPI significantly ($P \leq 0.05$). Ultrasonic pretreatments with EDU and SU could not improve the emulsifying activity ($P > 0.05$). The emulsion stability index of SPI treated by EGU was higher than those of EDU and SU with the same ultrasonic time and power density. Changes in surface hydrophobicity and intrinsic fluorescence showed the unfolding of protein and exposure of hydrophobic groups as a result of action of ultrasound. The CD spectra of SPI pretreated by optimal EGU, EDU and SU showed that dual-frequency ultrasound induced the decrease of β -sheet contents and increase of α -helix and random coil contents significantly ($P \leq 0.05$). In conclusion, the influence of EGU on the structural and emulsifying properties of SPI was more significant than those of EDU and SU.

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1. Introduction

In the soybean oil extraction industry, a large number of defatted soy flakes are obtained and typically ground into meal for animal feed. Soybean meal contains about 35–45% (w/w) protein, which is rich in essential and balanced amino acids (Van Etten et al., 1959). The use of soybean protein has been of increased interest, primarily attributed to its high nutritional value, steady supply, and low cost compared to other cereal protein (Chen et al., 2012). One important functional property of protein is its ability to stabilize emulsions by adsorbing to the interface between air and water or oil and water, hence lowering the interfacial tension of the inter-

face film (Foegeding and Davis, 2011). However, the compact globular structure of native soy protein isolate (SPI) always limits its interfacial and emulsifying properties (Fernandez-Avila and Trujillo, 2016). Therefore, a more efficient modification method should be developed to overcome the shortcoming.

In recent years, ultrasound technology was widely applied in the extraction of target compounds, production of bioactive peptides and modification of biological molecules. Owing to its cavitation, thermal and mechanical effects, ultrasound can unfold protein structure and improve its functional properties (Cheng et al., 2019; Yang et al., 2018). Acoustic cavitation is considered as the most important factor that influences the ultrasonic treatment effect (Leighton, 1995). The sensi-

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Including cleaning and production phases in the eco-design of a milk evaporation process

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ABSTRACT

The cleaning phase is seldom included in the eco-design of food processes, since few cleaning kinetics models exist. The goal of this study was to investigate benefits of including a cleaning kinetics model, which considers three major operating parameters of cleaning (concentration, temperature and flow rate), in the eco-design of a food process. To this end, we developed an eco-design approach for a dairy evaporator process that includes both production and cleaning phases. A cleaning kinetics model was selected to predict cleaning duration as a function of the operating parameters of cleaning. Cleaning duration also depends on the fouling surface density, which depends on the duration of the production phase. Fouling surface density was predicted using three hypothetical fouling kinetics laws. After optimization, environmental and economic improvements were observed in process performance. The evaporation process is optimized at a high cleaning temperature (95 °C), a flow-rate similar to that used during the production phase and a low caustic soda concentration (<2%). This study highlights that to optimize food processes in a more precise way, cleaning kinetics should be included and used to identify parameters that influence performance of the overall process.

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1. Introduction

Cleaning-in-place (CIP) is commonly used in the food industry to ensure hygienic safety of foods and recover plant performance; however, it has high operating and investment costs (Tamime, 2009) and environmental impacts (Eide et al., 2003). This is particularly true in the dairy industry, which has long non-production periods dedicated to CIP (4–6 h per day) and a huge volume of effluents generated by CIP (50–95% of the volume of waste sent to the wastewater treatment facility, regardless of the type or size of the plant or equipment (Marty, 2001; Sage, 2005)).

Eco-design and optimization of food processing have attracted much attention in the past two decades (Stefanis et al., 1997; Banga et al., 2008; Erdoğan, 2008; Sharma et al., 2012). Ecodesign is an environmental management approach that aims at integrating environmental issues into the product development process, in order to improve the environmental performance of a product across its entire life cycle. However, the CIP procedure has rarely been considered. The literature indicates that three approaches have been used to address CIP in the eco-design of food processes, but none of them has included cleaning kinetics models, which represent the major operating parameters of cleaning:

- The first approach uses Life Cycle Assessment to identify the alternative CIP procedure with the lowest environmental impacts by comparing multiple CIP procedures (Eide and

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