

KORESPONDENSI ARTIKEL

Judul Paper : Influence of composite flour constituents and extrusion temperature in the production of analog rice

Nama Jurnal : Food Science & Nutrition

Volume : 9 (8)

No.ISSN: 2048-7177

DOI : 10.1002/fsn3.2411

H Index : 27

Impact Factor : 2.863 (2020)

SJR Index : 0.61 (2020)

Reputasi : Scopus Q2

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Siswo Sumardiono <siswo.sumardiono@che.undip.ac.id>

Food Science & Nutrition - Manuscript ID FSN3-2021-03-0511 [email ref: SE-6-a]

1 message

WOA Admin <onbehalf@manuscriptcentral.com>

Wed, Mar 24, 2021 at 2:26 PM

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24-Mar-2021

Dear Dr. Sumardiono:

Your manuscript entitled "Influence of Composite Flour Constituents and Extrusion Temperature in the Production of Analog Rice" by Sumardiono, Siswo; -, Budyono; Kusumayanti, Heny; Prakoso, Novian Indra Agung; Paundrianagari, Fawzia Puti; Cahyono, Heri, **has been successfully submitted online and is presently being given full consideration for publication in Food Science & Nutrition.**

Co-authors: Please contact the Editorial Office as soon as possible if you disagree with being listed as a co-author for this manuscript.

CASRAI CRediT Taxonomy: authors' contribution(s) to the submitted manuscript are attributed as below. Submitting Authors may provide Author Contributions at original submission but MUST provide the information at revised submission. At revision submission, all authors should check the contributions carefully as if your manuscript is accepted, this information will be included in the published article:

CRediT Taxonomy

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Budyono -

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Methodology-Equal, Validation-Equal, Writing-original draft-Equal

Heri Cahyono

Investigation-Equal, Supervision-Equal, Visualization-Equal, Writing-original draft-Equal

Your manuscript ID is FSN3-2021-03-0511.

Please mention the above manuscript ID in all future correspondence or when calling the office for questions. If there are any changes in your street address or e-mail address, please log in to ScholarOne Manuscripts at <https://mc.manuscriptcentral.com/foodsciencenutrition> and edit your user information as appropriate.

You can also view the status of your manuscript at any time by checking your Author Center after logging in to <https://mc.manuscriptcentral.com/foodsciencenutrition>.

Thank you for submitting your manuscript to Food Science & Nutrition.

Sincerely,

Food Science & Nutrition Editorial Office

24 March 2021
Y. Martin Lo
EDITOR-IN-CHIEF
Food Science & Nutrition

Dear Editor:

Please find enclosed our manuscript entitled “Influence of Composite Flour Constituents and Extrusion Temperature in the Production of Analog Rice,” which we request you to consider for publication as an *Original Article* in the *Food Science & Nutrition*.

The study aimed to investigate the effect of different formulations of composite flour and extrusion temperature on analog rice production. The nutritional content of the best analog rice was also determined, and respondents' acceptance was investigated. The study made important findings on the optimum conditions for analog rice production, which can be a substitute for ordinary rice, thereby meeting the nutritional needs of, especially elderly people.

This manuscript has not been published elsewhere and is not under consideration by another journal. We have approved the manuscript and agree with submission to *Food Science & Nutrition*. There are no conflicts of interest to declare.

We believe that the findings of this study are relevant to the scope of your journal and will be of interest to its readership. The manuscript has been carefully reviewed by an experienced editor whose first language is English and who specializes in editing papers written by scientists whose native language is not English.

We look forward to hearing from you at your earliest convenience.

Sincerely,

Siswo Sumardiono
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Food Science & Nutrition - Decision on Manuscript ID FSN3-2021-03-0511 [email ref: DL-SW-3-a]

3 messages

Y. Martin Lo <onbehalf@manuscriptcentral.com>

Sun, May 9, 2021 at 8:16 PM

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09-May-2021

Dear Dr. Sumardiono:

Manuscript ID FSN3-2021-03-0511 entitled "Influence of Composite Flour Constituents and Extrusion Temperature in the Production of Analog Rice" which you submitted to Food Science & Nutrition, has been reviewed. Some revisions to your manuscript have been recommended. Therefore, I invite you to respond to the comments appended below and revise your manuscript.

Before submitting your revisions:

1. Prepare a response to the reviewer comments appended below in point-by-point fashion. In order to expedite the processing of the revised manuscript, please be as specific as possible in your response and indicate the page numbers in the manuscript where you have addressed each comment.
2. Prepare a revised manuscript (word document), highlighting the changes you've made. Save this new document on your computer as you will be asked to upload it during the revision submission process. NOTE: Please be sure to keep in mind reviewer comments and incorporate your responses within the manuscript. There may well be areas where you disagree; for example, you may want to write, "A reviewer suggests that... However, I disagree because...". In any case, please try to address all of the concerns that are raised within the manuscript.
3. In addition to your revised manuscript with changes highlighted, please also save a "clean" copy where the changes are not marked.
4. Author Contribution Indication
The contributions of each author to this work must now be indicated when you submit your revised manuscript. To add Author Contributions using CRediT taxonomy (<http://credit.niso.org/contributor-roles-defined/>), simply click the "Provide CRediT Contribution" link for each author in the 'Authors & Institutions' step of the submission process. From there, you will be able to check applicable Author/Contributor Roles and, if available, specify the Degree of Contribution. You MUST provide this information as part of the revision process. Author Contributions will be published with the accepted article and cannot be edited after article acceptance. Therefore you must ensure the Author Contribution information you provide is accurate prior to final acceptance.

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OR

Log into <https://mc.manuscriptcentral.com/foodsciencenutrition> and click on Author Center. Under author resources, use the button "Click here to submit a revision". PLEASE DO NOT SUBMIT YOUR REVISIONS AS A NEW MANUSCRIPT.

2. Follow the on-screen instructions. First you will be asked to provide your "Response to Decision Letter"—this is the response to reviewer comments that you prepared earlier.
3. Click through the next few screens to verify that all previously provided information is correct.
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Where authors or co-authors do not have an institutional email address they should include an explanation in the Author Cover letter along with any links to websites which can be used to verify the email address such as a University website, Research organisation site etc.

6: Review and submit: please be sure to double-check everything carefully so that your manuscript can be processed as quickly as possible.

Deadlines:

Because we are trying to facilitate timely publication of manuscripts submitted to Food Science & Nutrition, your revised manuscript should be uploaded as soon as possible. If it is not possible for you to submit your revision in 2 months, we may have to consider your paper as a new submission. If you feel that you will be unable to submit your revision within the time allowed please contact me to discuss the possibility of extending the revision time.

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Once again, thank you for submitting your manuscript to Food Science & Nutrition and I look forward to receiving your revision.

Sincerely,

Dr. Y. Martin Lo

Editor in Chief, Food Science & Nutrition

martin@biointellipro.com

Associate Editor Comments to Author:

Associate Editor

Comments to the Author:

(There are no comments.)

Reviewer(s)' Comments to Author:

Reviewer: 1

Comments to the Author

"Analog rice is an artificial rice product" Use some other terminology instead of artificial.

In the author's country, use of BHT is legally permitted and meet the safety requirements?

In Materials and Methods, the analog was produced at five different temperatures but in Table 2, all data are not shown.

In Section 3.1, here the author may write proximate composition of different raw materials instead of result of analysis.

Section 3.2: What is FC?

Table 1 All data should be shown only up to two decimal points. Check SD of Ca content in Table 1. Check Ca content of Snakehead Fish flour is 1.361 or 1361 ppm?

Why the author dried the analog rice to 16.5%? Does it safe for analog rice storage?

Table 2 All data should be shown only up to two decimal points.

Figure 2: How carbohydrate content is high in 94:6 than 97:3 in CF?

Figure 3: variation in Ca content is due to change in CF but at which extrusion temperature?

Figure 4: variation in Ca content is due to change in extrusion temperature but at which CF composition?

Same with carbohydrate content



FSN3-2021-03-0511.pdf

33K

REVIEWER COMMENTS

“Analog rice is an artificial rice product” Use some other terminology instead of artificial.

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Figure 4: variation in Ca content is due to change in extrusion temperature but at which CF composition?

Same with carbohydrate content

REVISION NOTE BASED ON REVIEWERS COMMENTS

Journal Name : Food Science & Nutrition
Manuscript ID : FSN3-2021-03-0511
Title : "Influence of Composite Flour Constituents and Extrusion Temperature in the Production of Analog Rice"
Author(s) : Siswo Sumardiono, Budiyo, Heny Kusumayanti, Novian Indra Agung Prakoso, Fawzia Puti Paundrianagari, and Heri Cahyono

Reviewer

1	Comment 1	"Analog rice is an artificial rice product" Use some other terminology instead of artificial.
	Response	<p>Thank you for the suggestion and the revised is on the manuscript (page 3 in the revised manuscript).</p> <p>Analog rice is an alternative food to substitute rice shaped like a grain of rice produced from corn, sago, cassava, sorghum, composite flour, and other materials. It has characteristics like rice, physical properties of grain, and good mixture and texture.</p>
2	Comment 2	In the author's country, use of BHT is legally permitted and meet the safety requirements?
	Response	<ul style="list-style-type: none">• The Indonesian Food and Drug Authority or Indonesian FDA (Indonesian: Badan Pengawas Obat dan Makanan) or Badan POM is a government agency of Indonesia, BPOM is responsible for protecting public health through the control and supervision of prescription and over-the-counter pharmaceutical drugs (medications), vaccines, biopharmaceuticals, dietary supplements, food safety, traditional medicine, and cosmetics.• Homepage: https://www.pom.go.id/new/• Policy sheet concerning BHT published by The Indonesian Food and Drug Authority or Indonesian FDA : <i>Peraturan Badan Pengawas Obat Dan Makanan Nomor 11 Tahun 2019</i> https://standarpangan.pom.go.id/dokumen/peraturan/2019/PerBPOM_No_11_Tahun_2019_tentang_BTP.pdf

- Screenshot of *Peraturan Badan Pengawas Obat Dan Makanan Nomor 11 Tahun 2019*



PERATURAN BADAN PENGAWAS OBAT DAN MAKANAN
NOMOR 11 TAHUN 2019
TENTANG
BAHAN TAMBAHAN PANGAN

DENGAN RAHMAT TUHAN YANG MAHA ESA

KEPALA BADAN PENGAWAS OBAT DAN MAKANAN,

- Menimbang :
- a. bahwa masyarakat perlu dilindungi dari penggunaan Bahan Tambahan Pangan yang tidak memenuhi persyaratan keamanan, mutu, dan gizi Pangan;
 - b. bahwa pengaturan terhadap 26 (dua puluh enam) golongan Bahan Tambahan Pangan yang telah diatur dalam beberapa Peraturan Kepala Badan Pengawas Obat dan Makanan terkait Bahan Tambahan Pangan sudah tidak sesuai dengan perkembangan ilmu pengetahuan dan teknologi di bidang Pangan;
 - c. bahwa Bahan Tambahan Pangan sebagaimana dimaksud dalam huruf b diatur dalam 26 (dua puluh enam) Peraturan Badan Pengawas Obat dan Makanan, sehingga perlu dilakukan simplifikasi;
 - d. bahwa berdasarkan pertimbangan sebagaimana dimaksud dalam huruf a, huruf b, dan huruf c, perlu menetapkan Peraturan Badan Pengawas Obat dan Makanan tentang Bahan Tambahan Pangan;

Regarding regulations on the use of BHT in food products by the Indonesian FDA (BPOM), the following statements can be seen (please look at the sentences in the screenshot which I marked with a red box):

1. Acceptable Daily Intake (ADI): 0 – 0.3 mg/ kg body weight
2. for products in the form of pre-cooked pasta and noodles and similar products (No. 06.4.3) Maximum limit: 200 mg / kg of fat

Butil hidroksitoluen/BHT (Butylated hydroxy toluene)

INS : 321

ADI : 0 - 0,3 mg/kg berat badan

Sinonim : 2,6-*tertiary-butyl-p-cresol*; 4-methyl-2,6-di-*tertiary-butyl-phenol*

Golongan: Antioksidan

Nomor Kategori Pangan	Nama Kategori Pangan	Batas Maksimal (mg/kg lemak)
02.1.1	Lemak Susu Anhidrat (AMF), Minyak Mentega Anhidrat dan Minyak Mentega, Ghee	75
02.1.2	Lemak dan Minyak Nabati	100
02.1.3	Lemak Babi, Lemak Sapi, Lemak Domba, Minyak Ikan Dan Lemak Hewani Lain	200
02.2.2	Lemak Oles, Lemak Oles dari Lemak Susu dan Campurannya	200
02.3	Emulsi Lemak Tipe Emulsi Minyak dalam Air, termasuk Produk Campuran Emulsi Lemak dengan atau Berperisa	200
02.4	Makanan Pencuci Mulut Berbasis Lemak tidak Termasuk Makanan Pencuci Mulut Berbasis Susu Dari Kategori 01.7	200
04.2.2.2	Sayur, Rumput Laut, Kacang, dan Biji-Bijian Kering	200
04.2.2.5	Puree dan Produk Oles Sayur, Kacang dan Biji-Bijian (Misalnya Selai Kacang)	200
05.1.4	Produk Kakao dan Cokelat	200
05.1.5	Cokelat Imitasi, Produk Pengganti Cokelat	200
05.3	Kembang Gula Karet / Permen Karet	200
05.4	Dekorasi (Misalnya Untuk Bakery), Topping (Non-Buah) dan Saus Manis	200
06.3	Serealisa Untuk Sarapan, Termasuk Rolled Oats	100
06.4.3	Pasta dan Mi Pra-Masak Serta Produk Sejenis	200
09.2.5	Ikan dan Produk Perikanan Termasuk Moluska, Krustasea dan Ekinodermata yang Diasap, Dikeringkan, Differmentasi dengan atau Tanpa Garam	100
09.3	Ikan dan Produk Perikanan Termasuk Moluska, Krustasea dan Ekinodermata yang Semi Awet	100
12.6.1	Saus Teremulsi (Misalnya Mayonaisse, Salad Dressing, Onion Dips)	100
12.6.2	Saus Non-Emulsi (Misalnya Saus Tomat, Saus Keju, Saus Krim, Gravi Cokelat)	100
12.9.2.3	Saus Kedelai Lainnya	100
15.1	Makanan Ringan - Berbahan Dasar Kentang, Umbi, Serealisa, Tepung atau Pati (dari Umbi dan Kacang)	100

3	Comment 3	In Materials and Methods, the analog was produced at five different temperatures but in Table 2, all data are not shown.
	Response	<p>This study aims to study the analog rice production process by varying the constituents of composite flour (CF; cassava, corn, and snakehead fish) and different extrusion temperatures. The variable constituents of composite flour (CF; cassava, corn, and snakehead fish) we used temperatures of 50, 70, 90. while for extrusion temperature variable, we used 5 temperatures consisting of 50, 60, 70, 80, 90. with consideration to be compact data, we do not provide data for temperatures 60 and 80, while for variable temperature we provide all.</p> <p>We have changed the editorial in section 2.4. Extrusion of analog rice (page 5 in the revised manuscript), so that you can understand very well.</p>
4	Comment 4	In Section 3.1, here the author may write proximate composition of different raw materials instead of result of analysis.
	Response	<p>Testing the nutrition of raw materials in this research has the same results as the nutritional content conducted by several previous studies (Onyango et al., 2020; Nadimin & Lestari, 2019; Suarni et al., 2013). The proximate test of modified cassava flour obtained the same results as research conducted by Onyango et al., (2020), where the starch content was around</p>

		<p>80%. Nadimin & Lestari, (2019) researching the content of snakehead fish flour confirmed that the relatively high calcium content and proximate content were relatively not much different from the raw material for snakehead fish flour in this study. The proximate of corn starch in this research has the same results with the research conducted by Rahmawati, R., & Yaniansah, A. (2021) testing the proximate of various maize varieties in Indonesia. This statement is included in the revised manuscript (page 6 in the revised manuscript)</p> <p>Additional references</p> <ul style="list-style-type: none"> • Onyango, C., Luvitaa, S. K., Unbehend, G., & Haase, N. (2020). Nutrient composition, sensory attributes and starch digestibility of cassava porridge modified with hydrothermally-treated finger millet. <i>Journal of Agriculture and Food Research</i>, 2, 100021. • Nadimin, N., & Lestari, R. S. (2019). Improving the nutritional value of micro local breast through substitution of fish flours cabled for prevention of stunting in Sulawesi Selatan. <i>Media Kesehatan Politeknik Kesehatan Makassar</i>, 14(2), 152-157. • Suarni, S., Firmansyah, I. U., & Aqil, M. (2015). Variability of Starch Quality among Corn Varieties
5	Comment 5	Section 3.2: What is FC?
	Response	We apologize for the typo "FC formulation", it should be typed "CF formulation" (The revised text reads as follows on the revised manuscript page 7)
6	Comment 6	Table 1 All data should be shown only up to two decimal points. Check SD of Ca content in Table 1. Check Ca content of Snakehead Fish flour is 1.361 or 1361 ppm?
	Response	The revised text reads as follows on the revised manuscript
7	Comment 7	Why the author dried the analog rice to 16.5%? Does it safe for analog rice storage?
	Response	<p>Codex Alimentarius standard for Rice</p> <p>Link data : http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXS%2B198-1995%252FCXS_198e.pdf</p>

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

E-mail: codex@fao.org - www.codexalimentarius.org

STANDARD FOR RICE

CXS 198-1995

Adopted in 1995. Amended in 2019.

CXS 198-1995

2

1. SCOPE

This Standard applies to husked rice, milled rice, and parboiled rice, all for direct human consumption; i.e., ready for its intended use as human food, presented in packaged form or sold loose from the package directly to the consumer. It does not apply to other products derived from rice or to glutinous rice.

2. DESCRIPTION

2.1 Definitions

2.1.1 **Rice** is whole and broken kernels obtained from the species *Oryza sativa* L.

2.1.1.1 **Paddy rice** is rice which has retained its husk after threshing.

2.1.1.2 **Husked rice** (brown rice or cargo rice) is paddy rice from which the husk only has been removed. The process of husking and handling may result in some loss of bran.

2.1.1.3 **Milled rice** (white rice) is husked rice from which all or part of the bran and germ have been removed by milling.

2.1.1.4 **Parboiled rice** may be husked or milled rice processed from paddy or husked rice that has been soaked in water and subjected to a heat treatment so that the starch is fully gelatinized, followed by a drying process.

2.1.1.5 **Glutinous rice; waxy rice:** Kernels of special varieties of rice which have a white and opaque appearance. The starch of glutinous rice consists almost entirely of amylopectin. It has a tendency to stick together after cooking.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Quality factors – general

3.1.1 Rice shall be safe and suitable for human consumption.

3.1.2 Rice shall be free from abnormal flavours, odours, living insects and mites.

3.2 Quality factors – specific

3.2.1 **Moisture content** 15% m/m max

Lower moisture limits should be required for certain destinations in relation to the climate, duration of transport and storage.

3.2.2 **Extraneous matter:** is defined as organic and inorganic components other than kernels of rice.

3.2.2.1 **Filth:** impurities of animal origin (including dead insects) 0.1% m/m max

3.2.2.2 **Other organic extraneous matter** such as foreign seeds, husk, bran, fragments of straw, etc. shall not exceed the following limits:

		<p>1. One of the objectives of this study was to determine the effect of the temperature of the extrusion on the nutritional content of analog rice. Analog rice with a water content of 16.5% is the result of a variable extrusion temperature of 50 °C (presented in table 2) where the overall data is in the range of 16%, for the extrusion temperature of 70 °C it is around 14%, while the extrusion temperature is around 12%. These data confirm that there is a relationship between the extraction temperature and the moisture content of the dried rice analog. so that this research can increase knowledge about the extruder temperature factor to the moisture content profile of the analog rice produced.</p> <p>2. Relation to questions from you about the safety of storage of this analog rice product on. According to rice standards, Codex Alimentarius provides a water content limit for rice of 15%. so that analog rice products processed with extruder temperatures of 70 °C and 90 °C meet the required standards, although temperatures of 50 °C have not met it. This provides a clear picture for the future development of analog rice, to get analog rice that has a low moisture content, a high extruder temperature must be used (note: the same drying time)</p>
8	Comment 8	Table 2 All data should be shown only up to two decimal points.
	Response	The revised table 2 reads as follows on the revised manuscript
9	Comment 9	Figure 2: How carbohydrate content is high in 94:6 than 97:3 in CF?
	Response	753.000 ± 3.2 (97:3) and 745.800 ± 7.5 (94:6)
10	Comment 10	Figure 3: variation in Ca content is due to change in CF but at which extrusion temperature?
	Response	<p>We used the extrusion temperature for both parameters (contents of calcium and carbohydrates) were 91: 1</p> <p>Figure 2. Influence of different composite flour formulations on carbohydrate content (at 70 °C)</p> <p>Figure 3. Influence of different composite flour formulations on calcium concentration (at 70 °C)</p> <p>The revised caption of figure 3 reads as follows on the revised manuscript (page 25)</p>
11	Comment 11	<p>Figure 4: variation in Ca content is due to change in extrusion temperature but at which CF composition?</p> <p>Same with carbohydrate content</p>
	Response	<p>We used the CF composition for both parameters (contents of calcium and carbohydrates) were 91: 1</p> <p>Figure 4. Influence of extrusion temperature on carbohydrate content (with CF ratio 91:1)</p> <p>Figure 5. Influence of extrusion temperature on calcium concentration (with CF ratio 91:1)</p> <p>The revised caption of figure 3 reads as follows on the revised manuscript (page 25)</p>



Siswo Sumardiono <siswo.sumardiono@che.undip.ac.id>

Food Science & Nutrition - Manuscript ID FSN3-2021-03-0511.R1 [email ref: SE-8-a]

1 message

WOA Admin <onbehalf@manuscriptcentral.com>

Fri, May 28, 2021 at 3:31 PM

Reply-To: foodsci@wiley.com

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28-May-2021

Dear Dr. Sumardiono:

Your revised manuscript entitled "Influence of Composite Flour Constituents and Extrusion Temperature in the Production of Analog Rice" by Sumardiono, Siswo; -, Budiyo ; Kusumayanti, Heny; Prakoso, Novian Indra Agung ; Paundrianagari, Fawzia Puti ; Cahyono, Heri, **has been successfully submitted online and is presently being given full consideration for publication in Food Science & Nutrition.**

Co-authors: Please contact the Editorial Office as soon as possible if you disagree with being listed as a co-author for this manuscript.

CASRAI CRediT Taxonomy: authors' contribution(s) to the submitted manuscript are attributed as below. Submitting Authors may provide Author Contributions at original submission but MUST provide the information at revised submission. At revision submission, all authors should check the contributions carefully as if your manuscript is accepted, this information will be included in the published article:

CRediT Taxonomy

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Conceptualization-Lead, Formal analysis-Equal, Funding acquisition-Lead, Investigation-Equal, Methodology-Lead, Project administration-Lead, Resources-Equal, Software-Supporting, Supervision-Lead, Validation-Equal, Visualization-Equal, Writing-original draft-Lead, Writing-review & editing-Equal

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Conceptualization-Equal, Formal analysis-Equal, Investigation-Equal, Methodology-Equal

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Heri Cahyono

Formal analysis-Equal, Software-Lead, Writing-review & editing-Equal

Your manuscript ID is FSN3-2021-03-0511.R1.

For your reference: the manuscript number of the PREVIOUS manuscript version is: FSN3-2021-03-0511.

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Siswo Sumardiono <siswo.sumardiono@che.undip.ac.id>

Food Science & Nutrition - Decision on Manuscript ID FSN3-2021-03-0511.R1 [email ref: DL-RW-1-a]

3 messages

WOA Admin <onbehalf@manuscriptcentral.com>

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To: siswo.sumardiono@che.undip.ac.id, budiyono@live.undip.ac.id, henykusumayanti@lecturer.undip.ac.id, novian29prakoso@gmail.com, fawziaputipaundrianagari@gmail.com, hericahyono@che.undip.ac.id

29-May-2021

Dear Dr. Sumardiono:

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Manuscript Accepted - Please submit final updates to FSN3-2021-03-0511.R1
[email ref: ENR-AW-1-c]

1 message

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Mon, May 31, 2021 at 3:32 PM

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31-May-2021

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Thu, Jun 3, 2021 at 11:37 AM

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03-Jun-2021

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Article ID: FSN32411

Article DOI: 10.1002/fsn3.2411

Internal Article ID: 17129761

Article: Influence of Composite Flour Constituents and Extrusion Temperature in the Production of Analog Rice

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