

Proses Review artikel ilmiah dengan judul “A Synergistic of pectinase, cellulase, and glucoamylase on anthocyanin content and extraction yield of roselle petals (*Hibiscus sabdariffa* L.)”

1. Tangkapan layar proses submisi pada sistem OJS Jurnal Teknologi dan Industri Hasil Pertanian – bagian 1



The screenshot shows the submission page for article #3409 in the OJS system. The page header includes the journal title "Jurnal TEKNOLOGI & INDUSTRI HASIL PERTANIAN" and ISSN information: 2302-4399 (Online) and 1410-3044 (Print). The navigation menu includes Home, About, User Home, Search, Current, Archives, and Announcements. The main content area displays the article title "A synergistic of pectinase, cellulase, and glucoamylase on anthocyanin content and extraction yield of roselle petals (*Hibiscus sabdariffa* L.)" and the authors: Mardiah Mardiah, Noli Novidahlia, Ma'rifat Khoirunnisa, Hanafi Hanafi, and Aminullah Aminullah. The submission date is August 16, 2019, at 02:15 PM. The page also shows a sidebar with various links like PLAGIARISMA.NET, FOCUS AND SCOPE, and a user login section indicating the user is logged in as aminullah.

Submission	
Authors	Mardiah Mardiah, Noli Novidahlia, Ma'rifat Khoirunnisa, Hanafi Hanafi, Aminullah Aminullah
Title	A synergistic of pectinase, cellulase, and glucoamylase on anthocyanin content and extraction yield of roselle petals (<i>Hibiscus sabdariffa</i> L.)
Original file	3409-8300-1-SM.DOC 2019-08-16
Supp. files	None
Submitter	Aminullah Aminullah
Date submitted	August 16, 2019 - 02:15 PM
Section	Articles
Editor	Ribut Sugiharto, M.Sc.
Abstract Views	460

2. Tangkapan layar proses submisi pada sistem OJS Jurnal Teknologi dan Industri Hasil Pertanian – bagian 2

Status

Status Published Vol 26, No 2 (2021): Jurnal Teknologi & Industri Hasil Pertanian
 Initiated 2021-06-24
 Last modified 2021-09-30

Submission Metadata

Authors

Name	Mardiah Mardiah
Affiliation	—
Country	—
Bio Statement	—
Name	Noli Novidahlia
Affiliation	—
Country	—
Bio Statement	—
Name	Ma'rifat Khoirunnisa
Affiliation	—
Country	—
Bio Statement	—
Name	Hanafi Hanafi
Affiliation	—
Country	—
Bio Statement	—

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DOC Cover Letter & Checklist

DOC Article Template

RECOMMENDED TOOLS

3. Tangkapan layar proses submisi pada sistem OJS Jurnal Teknologi dan Industri Hasil Pertanian – bagian 3

Name Aminullah Aminullah

Affiliation —

Country —

Bio Statement —

Principal contact for editorial correspondence.

Title and Abstract

Title A synergistic of pectinase, cellulase, and glucoamylase on anthocyanin content and extraction yield of roselle petals (Hibiscus sabdariffa L.)

Abstract

The Roselle petals contain anthocyanin pigment which functions as an antioxidant and a natural food colorant. The objective of this research was to study the effect of three enzymes: pectinase, cellulase, and glucoamylase, on the quality of the extract of the Roselle petals. The fresh and dried Roselle petals were extracted using distilled water in a ratio of 1:4 and divided into five parts, in which each part was added by pectinase (P) of 1000ppm; pectinase and cellulase (PC) of 500:500ppm; pectinase and glucoamylase (PG) of 500:500ppm; and pectinase, cellulase and glucoamylase (PCG) of 333:333:333ppm, and without enzyme (TE) as a control. Furthermore, 1% of citric acid was added to all treatments. Determination of the chosen treatment used was based on residue extract, anthocyanin analysis, and the pH value. The results showed that fresh Rosella extract with PC has a yield value of 7.60% and it was not significantly different from the extract with PCG which yielded 7.37%. Dried Rosella extract with PCG had the highest yield of 22.10% compared to the control (without enzyme) of 12.96%. However, the PCG addition generated a sticky product. Both fresh and dried Roselle extracts with PC contained the highest anthocyanin content of 156.64±1.30mgL⁻¹ and 35.09±0.04 mgL⁻¹, respectively. The pH values of fresh and dried Roselle extracts were 2.65 and 2.24, respectively. This research showed that the treatment of fresh and dried Roselle petals with the addition of P, PC, or PCG increased the extraction yield value. Additionally, these enzymes could also increase the anthocyanin content of the extracts.

Indexing

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4. Tangkapan layar proses submisi pada sistem OJS Jurnal Teknologi dan Industri Hasil Pertanian – bagian 4

Indexing

Keywords: anthocyanin content; enzyme treatment; extraction yield; pH value; roselle petal

Language: en

Supporting Agencies

Agencies: Ministry of Research, Technology, and Higher Education, Republic of Indonesia

References

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KEYWORDS

Asam amino, Jamur tiram putih, Senyawa aroma, Tekstur HACCp, Halal logos, Product quality, Purchasing decisions, Tempe chips Snack bars, antihypercholesterol cookies dahlia, tuber flour edible film tapioka, termodifikasi ikan tele dumbo instant chocolate, ASLT, Arrhenius, shelf life margarine modifikasi HMT modifikasi OSA pati bengkuang pati ganyong pati modifikasi quality control red dragon fruit peel ruspi, ikan rucah, sifat mikrobiologi, sensor dan kimia tepung telas Bogor

5. Tangkapan layar proses submisi pada sistem OJS Jurnal Teknologi dan Industri Hasil Pertanian – bagian 5

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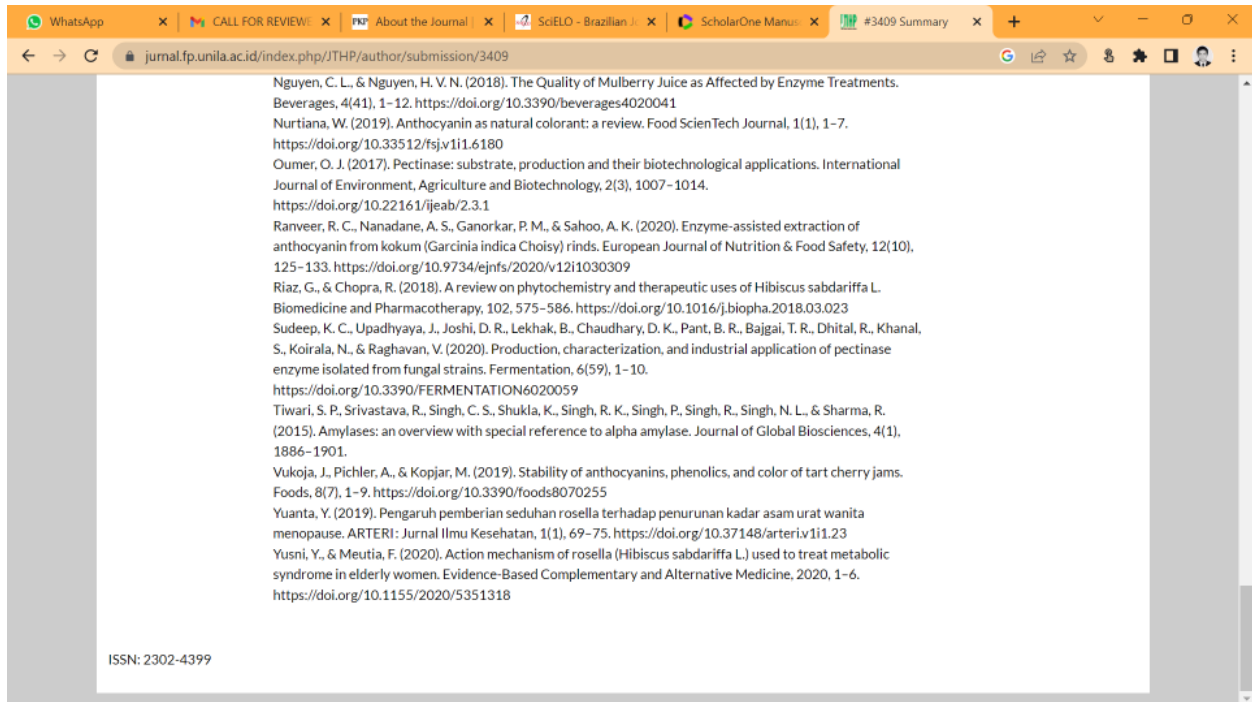
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Yellow pumpkin powder

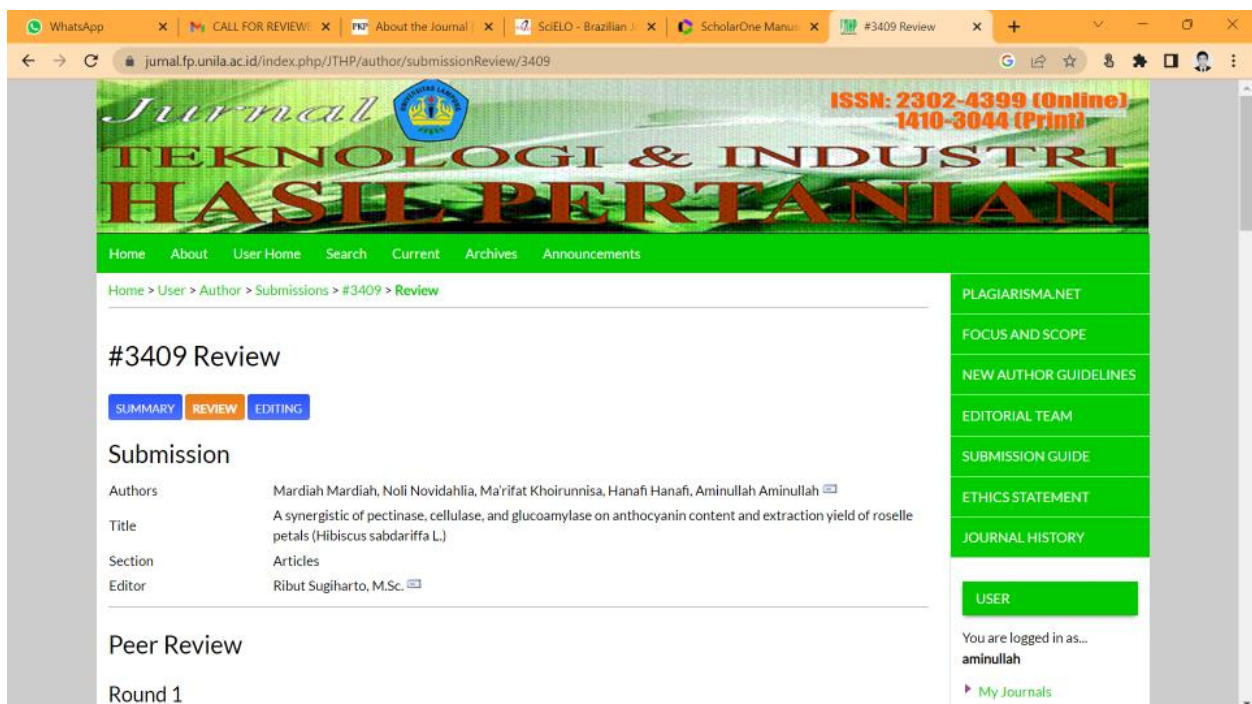
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6. Tangkapan layar proses submisi pada sistem OJS Jurnal Teknologi dan Industri Hasil Pertanian – bagian 6



7. Tangkapan layar proses review pada system OJS Jurnal – bagian 1



8. Tangkapan layar proses review dan proses revisi pada system OJS Jurnal – bagian 2

The screenshot shows the 'Peer Review' section for submission #3409. It is divided into 'Round 1' and 'Editor Decision'.

Round 1

Review Version	3409-8301-2-RV.DOC	2019-12-12
Initiated	2019-12-12	
Last modified	2020-09-10	
Uploaded file	Reviewer A 3409-8946-1-RV.DOC	2020-01-07
	Reviewer B 3409-11478-2-RV.DOCX	2020-09-10

Editor Decision

Decision	Accept Submission	2021-03-22
Notify Editor	Editor/Author Email Record	2021-03-08
Editor Version	3409-8825-1-ED.DOCX	2021-03-22
Author Version	3409-9624-1-ED.DOC	2020-03-23 DELETE
	3409-9624-2-ED.DOC	2020-11-15 DELETE
	3409-9624-3-ED.DOCX	2021-03-16 DELETE

Upload Author Version: No file chosen

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Right sidebar: You are logged in as... aminullah. My Journals, My Profile, Log Out. JOURNAL CONTENT. Search: Search Scope: All . Browse: By Issue, By Author, By Title, Other Journals. Cover Letter & Checklist

9. Tangkapan layar proses editing and poses proof pada system OJS Jurnal – bagian 1

The screenshot shows the '#3409 Editing' page. It features a header for 'Jurnal TEKNOLOGI & INDUSTRI HASIL PERTANIAN' with ISSN 2302-4399 (Online) and 1410-3044 (Print). The navigation menu includes Home, About, User Home, Search, Current, Archives, and Announcements.

Home > User > Author > Submissions > #3409 > Editing

#3409 Editing

SUMMARY REVIEW EDITING

Submission

Authors	Mardiah Mardiah, Noli Novidahlia, Ma'rifat Khoirunnisa, Hanafi Hanafi, Aminullah Aminullah
Title	A synergistic of pectinase, cellulase, and glucoamylase on anthocyanin content and extraction yield of roselle petals (<i>Hibiscus sabdariffa</i> L.)
Section	Articles
Editor	Ribut Sugiharto, M.Sc.

Copyediting

[COPYEDIT INSTRUCTIONS](#)

Right sidebar: PLAGIARISMA.NET, FOCUS AND SCOPE, NEW AUTHOR GUIDELINES, EDITORIAL TEAM, SUBMISSION GUIDE, ETHICS STATEMENT, JOURNAL HISTORY, USER. You are logged in as... aminullah. My Journals

10. Tangkapan layar proses editing and poses proof pada system OJS Jurnal – bagian 2

Copyediting

COPYEDITING INSTRUCTIONS

REVIEW METADATA	REQUEST	UNDERWAY	COMPLETE
1. Initial Copyedit File: None	–	–	–
2. Author Copyedit File: None <input type="button" value="Choose File"/> No file chosen <input type="button" value="Upload"/>	–	–	<input type="checkbox"/>
3. Final Copyedit File: None	–	–	–

Copyedit Comments

Layout

Galley Format	FILE	
1. PDF VIEW PROOF	3409-14102-1-PB.PDF	2021-07-25 226

Supplementary Files

FILE
None

Layout Comments

Proofreading

REVIEW METADATA

	REQUEST	UNDERWAY	COMPLETE
1. Author	2021-07-25	2021-07-26	<input checked="" type="checkbox"/> 2021-07-26
2. Proofreader	–	–	–
3. Layout Editor	–	–	–

Proofreading Corrections [PROOFING INSTRUCTIONS](#)

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Cover Letter & Checklist

11. Tangkapan layar proses editing and poses proof pada system OJS Jurnal – bagian 3

Layout

Galley Format	FILE	
1. PDF VIEW PROOF	3409-14102-1-PB.PDF	2021-07-25 226

Supplementary Files

FILE
None

Layout Comments

Proofreading

REVIEW METADATA

	REQUEST	UNDERWAY	COMPLETE
1. Author	2021-07-25	2021-07-26	<input checked="" type="checkbox"/> 2021-07-26
2. Proofreader	–	–	–
3. Layout Editor	–	–	–

Proofreading Corrections [PROOFING INSTRUCTIONS](#)

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RECOMMENDED TOOLS

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Tangkapan layar penerbitan pada system OJS Jurnal

The screenshot shows a web browser window displaying the OJS journal website. The browser's address bar shows the URL: `jurnal.fp.unila.ac.id/index.php/JTHP/issue/view/362/showToc`. The page features a green and white header with the journal title "Jurnal TEKNOLOGI & INDUSTRI HASIL PERTANIAN" and ISSN numbers: 2302-4399 (Online) and 1410-3044 (Print). A navigation menu includes links for Home, About, Login, Register, Search, Current, Archives, and Announcements. The main content area displays "Vol 26, No 2 (2021)" and "Jurnal Teknologi & Industri Hasil Pertanian". Below this, there is a "Table of Contents" section with an "Articles" subsection. One article is visible: "A synergistic of pectinase, cellulase, and glucoamylase on anthocyanin content and extraction yield of roselle petals (Hibiscus sabdariffa L.)" by Mardiah Mardiah, Noli Novidahlia, Ma'rifat Khoirunnisa, Hanafi Hanafi, and Aminullah Aminullah, with a page range of 65-71. A right-hand sidebar contains a list of links: PLAGIARISMA.NET, FOCUS AND SCOPE, NEW AUTHOR GUIDELINES, EDITORIAL TEAM, SUBMISSION GUIDE, ETHICS STATEMENT, and JOURNAL HISTORY. At the bottom of the sidebar, there is a "USER" section with a "Username" field containing the text "aminullah". The browser's taskbar at the bottom shows several open PDF files related to the journal.

Tangkapan layar proses Dari email

This screenshot shows a Gmail interface with an email titled "Article Revision 3409-8301-2-RV" from Aminullah A. The email content includes a greeting to the Editor in Chief, a statement of manuscript revision, and author information from the Department of Food Technology and Nutrition at Djuanda University. An attachment is visible at the bottom.

Article Revision 3409-8301-2-RV

Aminullah A <aminullah@unida.ac.id>
to Jurnal, Mardiah

Dear Editor in Chief
JTIHP Univ of Lampung

We have revised our manuscript based on the reviewer's comments in the red marks. Please be advised and thank you.

Authors
Department of Food Technology and Nutrition
Faculty of Halal Food Science
Djuanda University
Bogor-Indonesia

One attachment • Scanned by Gmail

3409-8301-2-RV-...

Revisi2_A synergi...docx

This screenshot shows a Gmail interface with an email titled "format revision is required" from NETI YULIANA. The email content includes a decision regarding a submission to a journal, stating that a new format revision is required. It provides contact information for Prof. Ir.Ph.D. Neti Yuliana.

format revision is required

NETI YULIANA <neti.yuliana@fp.unila.ac.id>
to me

Aminullah Aminullah:

We have reached a decision regarding your submission to Jurnal Teknologi & Industri Hasil Pertanian, "A SYNERGISTIC OF PECTINASE, CELLULASE, AND GLUCOAMYLASE ON ANTHOCYANIN CONTENT AND EXTRACTION YIELD OF ROSELLE PETALS (Hibiscus sabdariffa L)".

Our decision is to: new format revision required

Prof. Ir.Ph.D Neti Yuliana
(Scopus ID:57193898408)
Department of Agricultural Product Technology, Faculty of Agriculture, Lampung University
neti.yuliana@fp.unila.ac.id

Noted with thanks. Thank you for informing me. Thanks a lot.

Reply Forward

Revisi2_A synergi...docx

