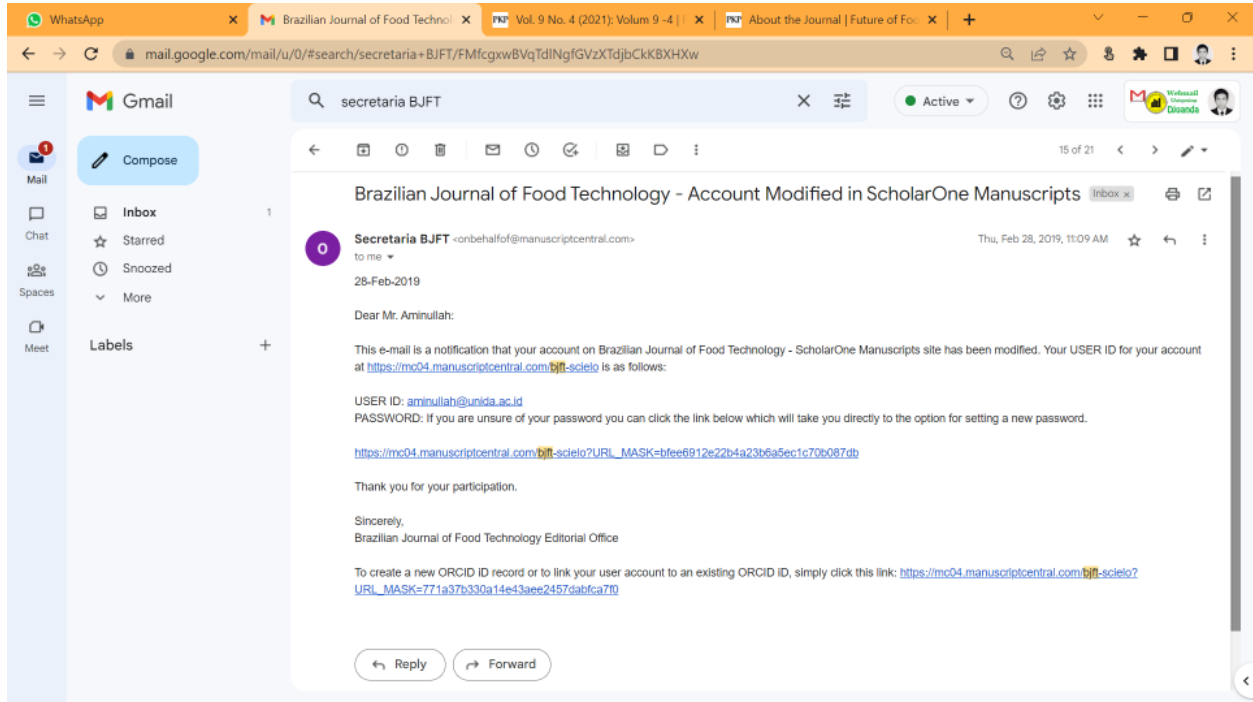
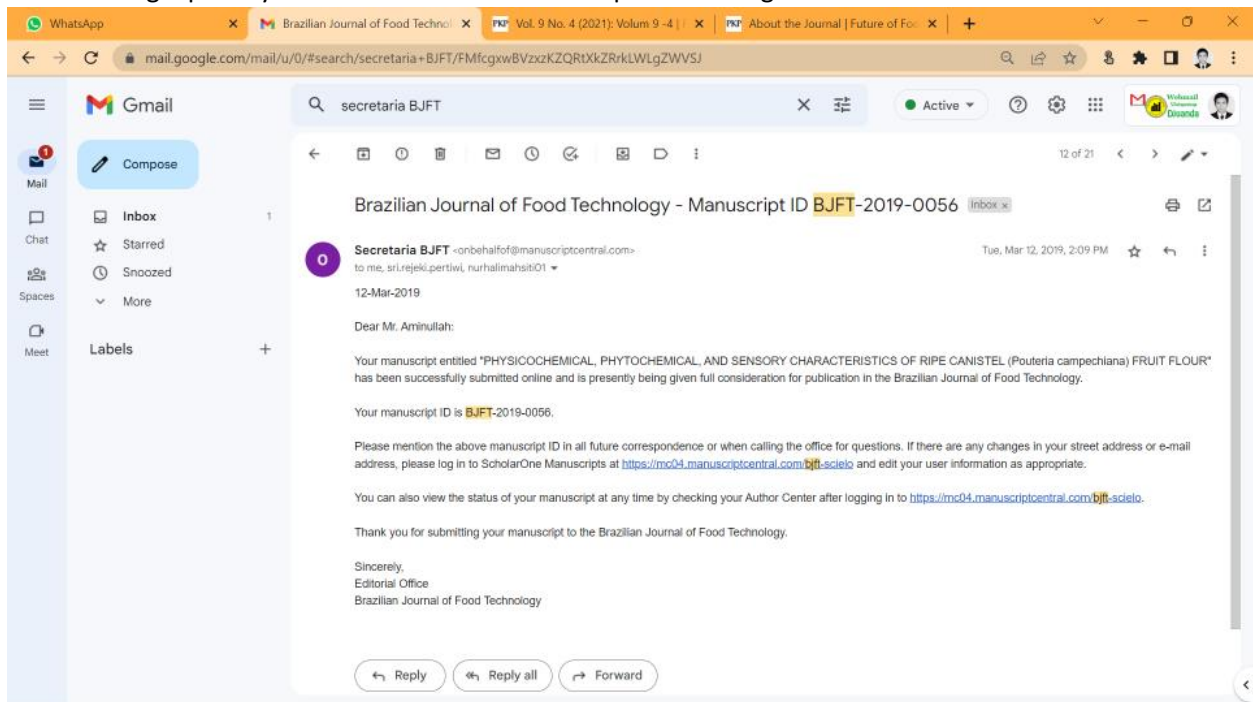


Proses Review artikel ilmiah dengan judul “Optimization on process of ripe canistel (Pouteria campechiana) fruit flour based on several quality characteristics”

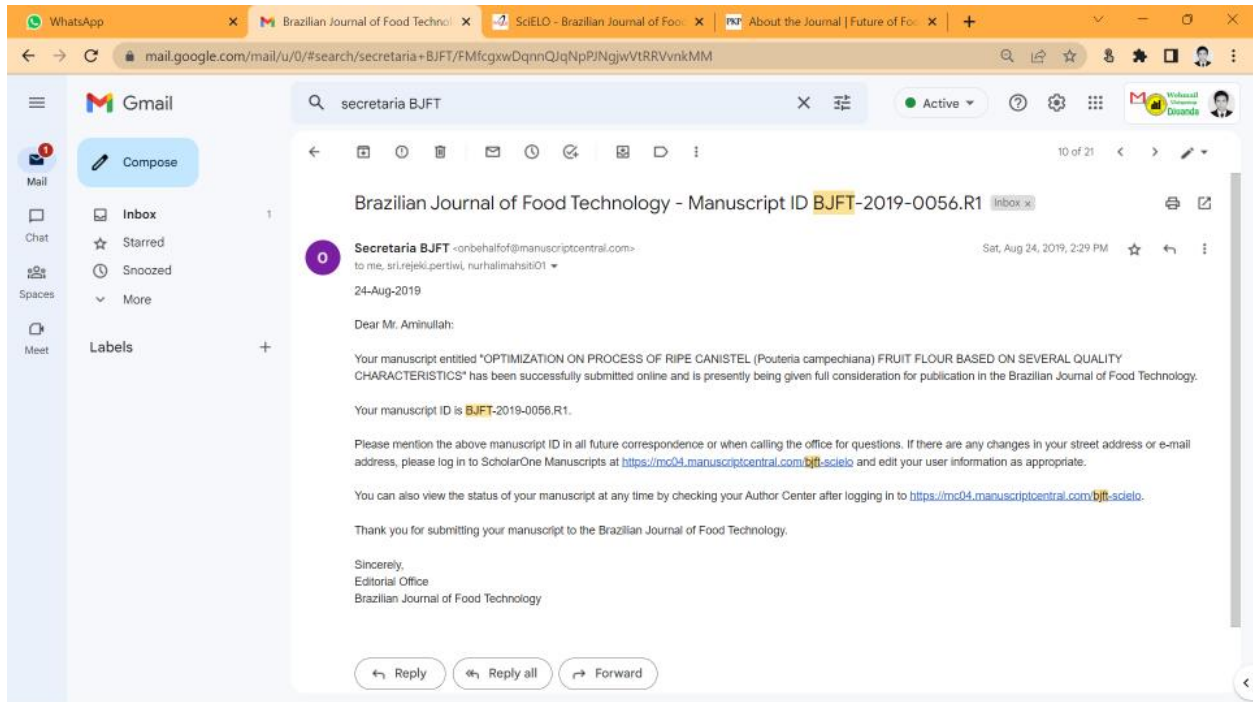
1. Tangkapan layar pembuatan akun di Brazilian Journal of Food Technology



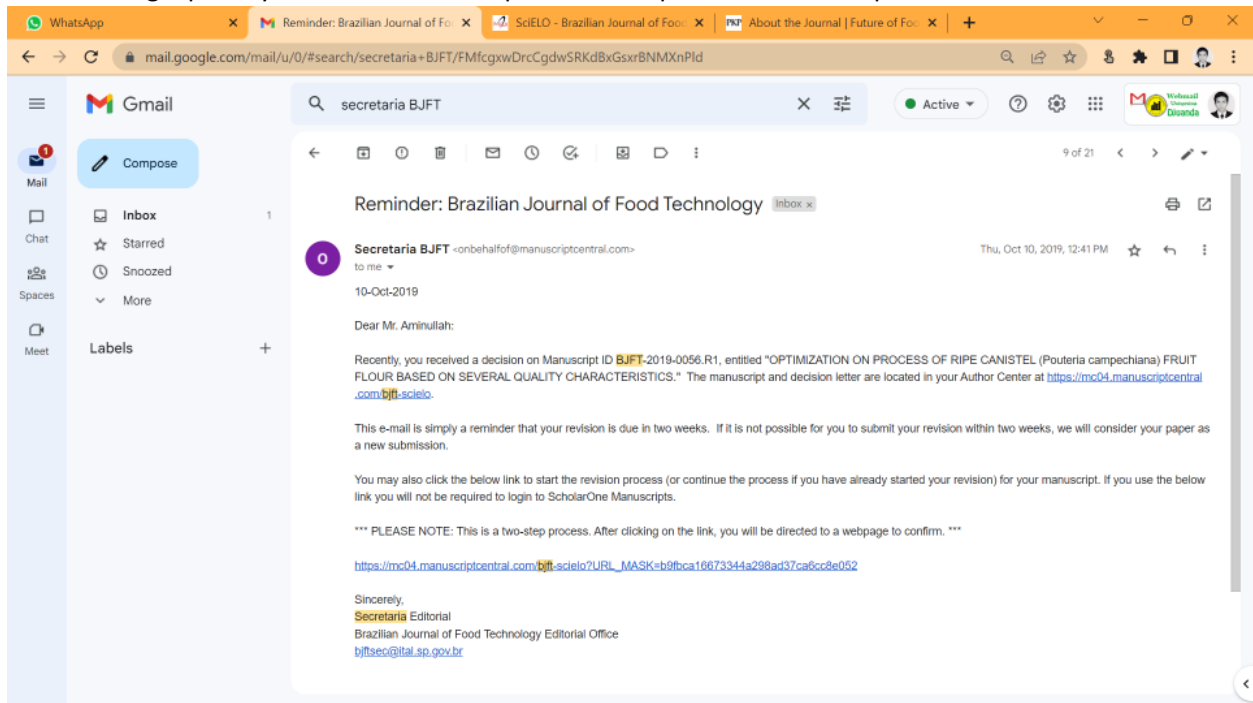
2. Tangkapan layar dari email Jurnal ke email penulis sebagai bukti submisi artikel



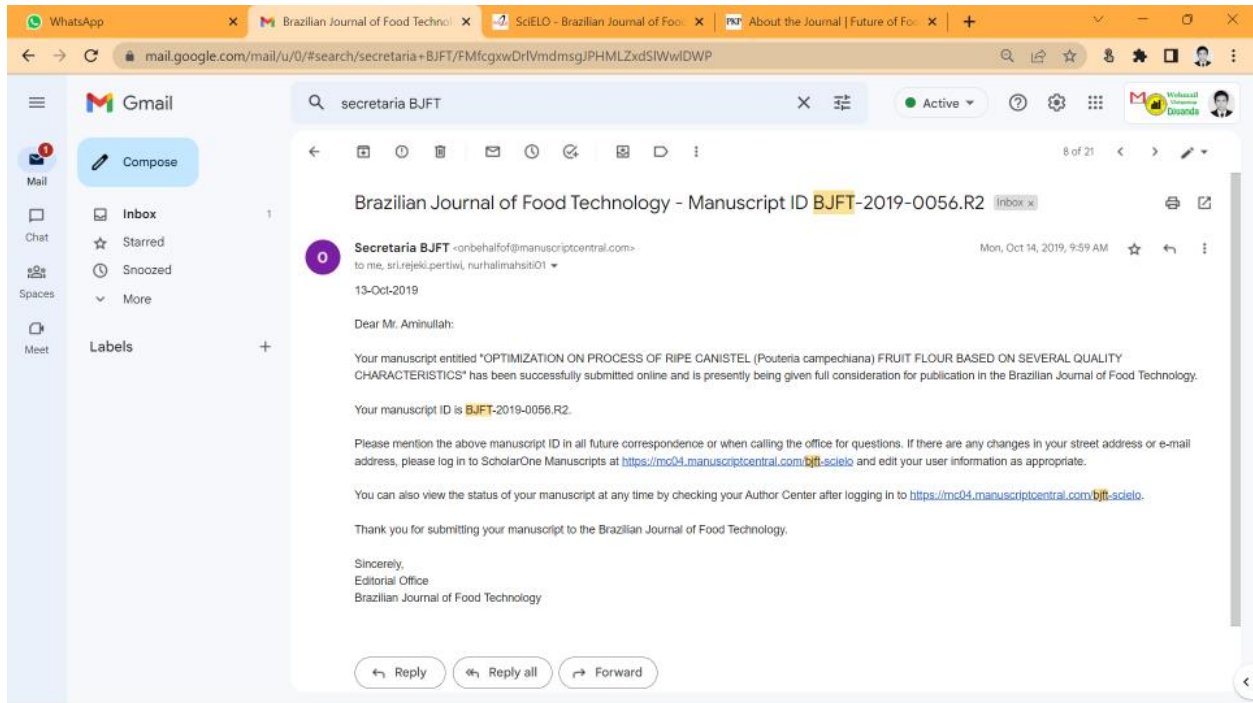
3. Tangkapan layar proses resubmisi hasil revisi pertama manuskrip artikel



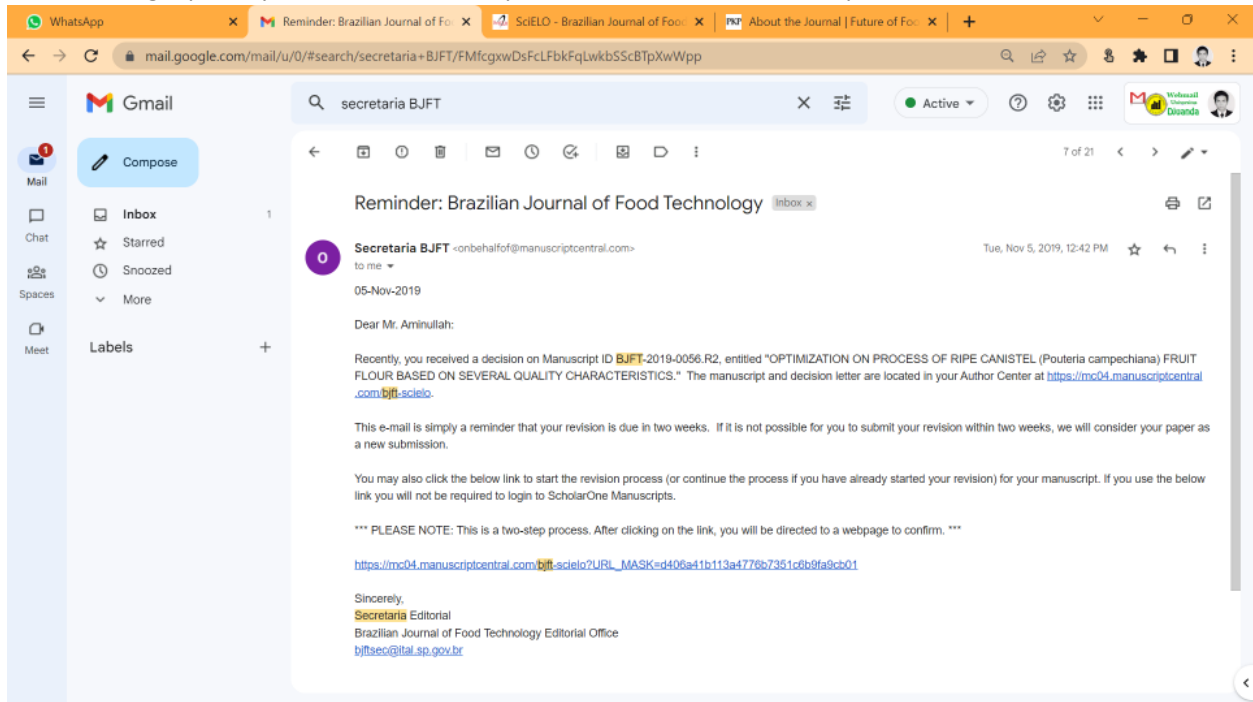
4. Tangkapan layar hasil review dari proses revisi pertama manuskrip artikel



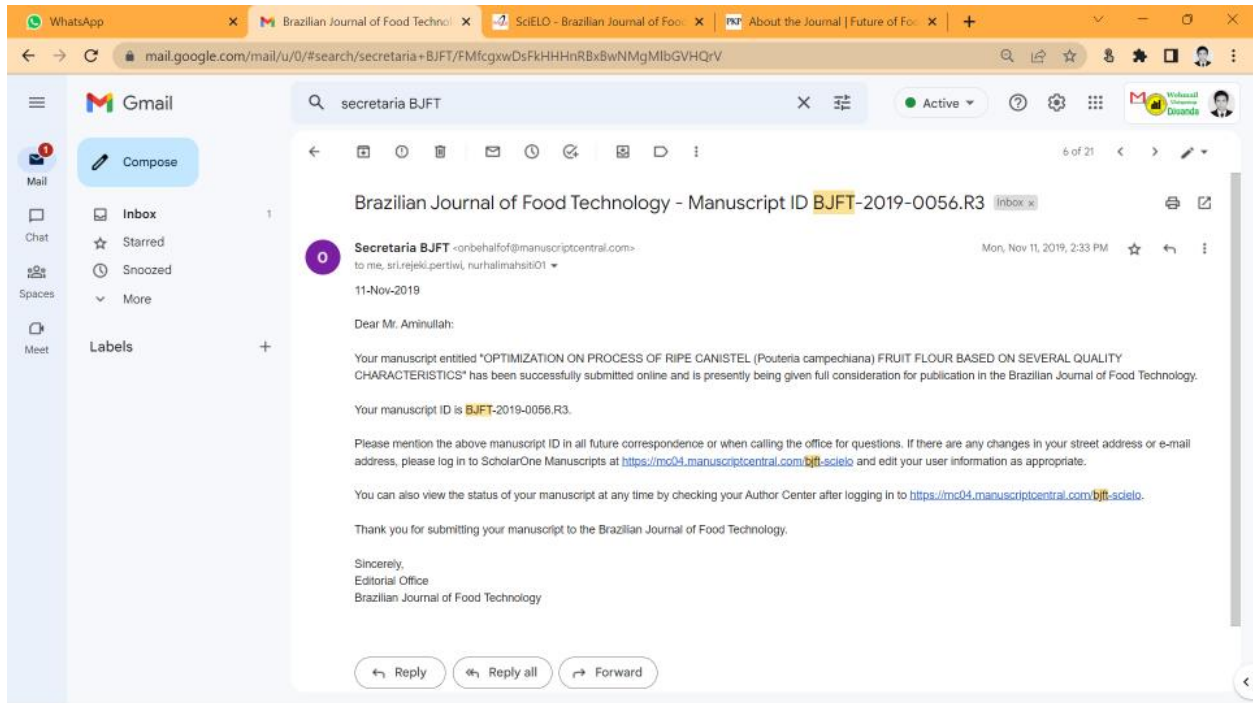
5. Tangkapan layar proses resubmisi hasil revisi kedua manuskrip artikel



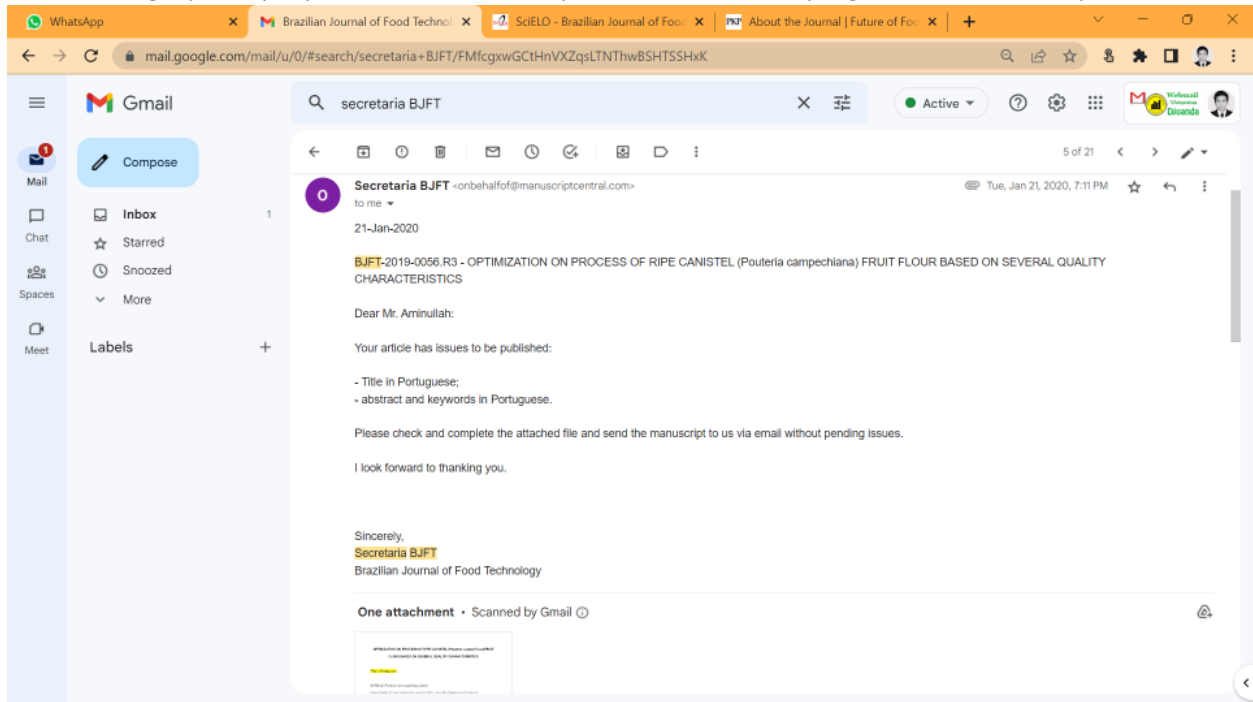
6. Tangkapan layar hasil review dari proses revisi kedua manuskrip artikel



7. Tangkapan layar proses resubmisi hasil revisi ketiga manuskrip artikel



8. Tangkapan layar penerimaan manuskrip artikel oleh Jurnal yang kemudian akan dipublikasikan



9. Tangkapan layar proses penyuntingan manuskrip oleh penulis

WhatsApp x Brazilian Journal of Food Technol x SciELO - Brazilian Journal of Food x About the Journal | Future of Food x +

mail.google.com/mail/u/0/#search/secretaria+BJFT/FMfcgwxGCHnVXZqsLTNThwBSHTSSHxK

Gmail

secretaria BJFT

Active

5 of 21

Aminullah A <aminullah@unids.ac.id> to bjtsec, Sri, me

Jan 30, 2020, 7:18 AM

Dear **Secretaria BJFT**
Brazilian Journal of Food Technology

We have translated our title, abstract, and keywords into Portuguese via a professional translator. Hard enough to find Portuguese translator here, please be advised.
Thank you

Regards,
Authors

One attachment • Scanned by Gmail

BJFT-056-19-ACI...

BJFT-056-19-ACI...docx

BJFT-056-19-ACI.docx

Show all

Tangkapan layar melalui system jurnal (urutan dari bawah ke atas) – bagian 1

Author Dashboard

- 5 Manuscripts with Decisions
- 2 Manuscripts I Have Co-Authored
- Start New Submission
- Legacy Instructions
- 5 Most Recent E-mails

STATUS	ADM: BJFT, Secretaria	ID	TITLE	SUBMITTED	DECISIONED
a revision has been submitted (BJFT-2019-0056.R2)	<ul style="list-style-type: none"> Minor Revision (09-Oct-2019) a revision has been submitted 	BJFT-2019-0056.R1	OPTIMIZATION ON PROCESS OF RIPE CANISTEL (Pouteria campechiana) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS <i>Files Archived</i>	24-Aug-2019	09-Oct-2019
Archiving completed on 27-May-2020 view decision letter Contact Journal					
a revision has been submitted (BJFT-2019-0056.R1)	<ul style="list-style-type: none"> Major Revision (12-Aug-2019) a revision has been submitted 	BJFT-2019-0056	PHYSICOCHEMICAL, PHYTOCHEMICAL, AND SENSORY CHARACTERISTICS OF RIPE CANISTEL (Pouteria campechiana) FRUIT FLOUR <i>Files Archived</i>	12-Mar-2019	12-Aug-2019
Archiving completed on 27-May-2020 view decision letter Contact Journal					

Tangkapan layar melalui system jurnal (urutan dari bawah ke atas) – bagian 2

Manuscripts with Decisions

ACTION	STATUS	ID	TITLE	SUBMITTED	DECISIONED
	ADM: BJFT, Secretaria	BJFT-2019-0056.R3	OPTIMIZATION ON PROCESS OF RIPE CANISTEL (Pouteria campechiana) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS <i>Files Archived</i>	11-Nov-2019	28-Nov-2019
	<ul style="list-style-type: none"> Accept (28-Nov-2019) 				
Archiving completed on 27-May-2020 vol:23, iss:0 view decision letter Contact Journal					
a revision has been submitted (BJFT-2019-0056.R3)	<ul style="list-style-type: none"> Minor Revision (04-Nov-2019) a revision has been submitted 	BJFT-2019-0056.R2	OPTIMIZATION ON PROCESS OF RIPE CANISTEL (Pouteria campechiana) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS <i>Files Archived</i>	13-Oct-2019	04-Nov-2019
Archiving completed on 27-May-2020 view decision letter Contact Journal					

Catatan lengkap dari editor dan reviewer pada proses review 1

Decision Letter (BJFT-2019-0056)

From: claire@ital.sp.gov.br

To: aminullah@unida.ac.id

CC:

Subject: Brazilian Journal of Food Technology - Decision on Manuscript ID BJFT-2019-0056

Body: 12-Aug-2019

Dear Mr. Aminullah:

Manuscript ID BJFT-2019-0056 entitled "PHYSICOCHEMICAL, PHYTOCHEMICAL, AND SENSORY CHARACTERISTICS OF RIPE CANISTEL (*Pouteria campechiana*) FRUIT FLOUR" which you submitted to the Brazilian Journal of Food Technology, has been reviewed. The comments of the reviewer(s) are included at the bottom of this letter.

The reviewer(s) have recommended publication, but also suggest some revisions to your manuscript. Therefore, I invite you to respond to the reviewer(s)' comments and revise your manuscript.

To revise your manuscript, log into <https://mc04.manuscriptcentral.com/bjft-scielo> and enter your Author Center, where you will find your manuscript title listed under "Manuscripts with Decisions." Under "Actions," click on "Create a Revision." Your manuscript number has been appended to denote a revision.

You may also click the below link to start the revision process (or continue the process if you have already started your revision) for your manuscript. If you use the below link you will not be required to login to ScholarOne Manuscripts.

*** PLEASE NOTE: This is a two-step process. After clicking on the link, you will be directed to a webpage to confirm. ***

https://mc04.manuscriptcentral.com/bjft-scielo?URL_MASK=8e2b722f3c7049a29e1b218d0fd8bf86

You will be unable to make your revisions on the originally submitted version of the manuscript. Instead, revise your manuscript using a word processing program and save it on your computer. Please also highlight the changes to your manuscript within the document by using the track changes mode in MS Word or by using bold or colored text.

Once the revised manuscript is prepared, you can upload it and submit it through your Author Center.

When submitting your revised manuscript, include your itemized response to the reviewers' comments (step#1 author's response). You can use the space provided to document any changes you make to the original manuscript. In order to expedite the processing of the revised manuscript, please be as specific as possible in your response to the reviewer(s). If the reviewers' comments are not responded adequately or rebuttal on changes not made is not given, the manuscript may not again be accepted for publication.

IMPORTANT: Your original files are available to you when you upload your revised manuscript. Please delete any redundant files before completing the submission.

Because we are trying to facilitate timely publication of manuscripts submitted to the Brazilian Journal of Food Technology, your revised manuscript should be submitted by 22-Sep-2019. If it is not possible for you to submit your revision by this date, we may have to consider your paper as a new submission.

Once again, thank you for submitting your manuscript to the Brazilian Journal of Food Technology and I look forward to receiving your revision.

Sincerely,
Claire Sarantopoulos

Editor-in-Chief, Brazilian Journal of Food Technology
claire@ital.sp.gov.br

Associate Editor

Comments to the Author:

We have received the reports from our advisors on your manuscript, "EPHYSSICOCHEMICAL, PHYTOCHEMICAL, AND SENSORY CHARACTERISTICS OF RIPE CANISTEL (*Pouteria campechiana*) FRUIT FLOUR", which you submitted to Brazilian Journal of Food Technology.

Based on the advice received, your manuscript could be reconsidered for publication should you be prepared to incorporate major revisions. When preparing your revised manuscript, you are asked to carefully consider the reviewers comments which are attached, and mark all changes in colour (please do not use "track changes"). You are also asked to submit a list of responses to the comments. Your responses should be adequate, and point to point according to the order of the comments of reviewers/editor. Your list of responses should be uploaded as a file in addition to your revised manuscript.

Entire Scoresheet:

Reviewer: 1

Recommendation: Minor Revision

Comments:

IT is a good article, but I would suggest a more attractive title, bringing out the importance of your findings, since your key words are the same as your current title, I would suggest leaving the key words as it is and re-thinking the title.

Have you done a thorough search to see if there are more studies (references) within the 5 year window?. IF so please include, If not let it be

Additional Questions:

Does the manuscript contain new or significant information to justify publication?: Yes

Is the title appropriate?: No

Does the Abstract (Summary) clearly and accurately describe the content of the article?: Yes

Are the keywords (minimum 6 - maximum 10) different from title words and appropriate for the recovering of the article in databases searches?: Yes

Is the problem or hypotheses significant and concisely stated and contextualized according the state of the art?: Yes

Are the methods described comprehensively and scientific based?: Yes

Are the interpretations and conclusions justified by the results?: Yes

Are adequate and update (5 years) references made to other works in the field?: No

Is the language acceptable?: Yes

Please rate the priority for publishing this article (1 is the highest priority, 10 is the lowest priority): 1

Length of article is: Adequate

Number of tables is: Adequate

Number of figures is: Adequate

Please state any conflict(s) of interest that you have in relation to the review of this paper (state "none" if this is not applicable).: None

Rating:

Interest: 1. Excellent

Quality: 1. Excellent

Originality: 1. Excellent

Overall: 1. Excellent

Reviewer: 2

Recommendation: Major Revision

Comments:

1. Tables are not easily understood, therefore the table presentation could be improved. The use of code (X1Y1 etc.) in the tables and method is confusing. No need to use this code.
2. Discussion/data interpretation should be made after corresponding table, and not before table, to not confuse the reader.
3. Method on phytochemical qualitative assay is not clear. Mehraj (2015) used different solutions for the extraction, which one is used in author's work. Method needs to be clearly described.
4. In sensory test using 1-10 unstructured scale, what does high or low score means? It needs further explanation/description on how to read result.
5. Explanation is needed for "tray dryer", such as its specification, and the source of energy for the dryer?
6. Some sentences are not clear in meaning or missing punctuation, such as in line 54-57, 65-69, 71, 72, 78, 188-189.

Additional Questions:

Does the manuscript contain new or significant information to justify publication?: No

Is the title appropriate?: Yes

Does the Abstract (Summary) clearly and accurately describe the content of the article?: Yes

Are the keywords (minimum 6 - maximum 10) different from title words and appropriate for the recovering of the article in databases searches?: No

Is the problem or hypotheses significant and concisely stated and contextualized according the state of the art?: Yes

Are the methods described comprehensively and scientific based?: Yes

Are the interpretations and conclusions justified by the results?: Yes

Are adequate and update (5 years) references made to other works in the field?: Yes

Is the language acceptable?: No

Please rate the priority for publishing this article (1 is the highest priority, 10 is the lowest priority): 6

Length of article is: Adequate

Number of tables is: Adequate

Number of figures is: Adequate

Please state any conflict(s) of interest that you have in relation to the review of this paper (state "none" if this is not applicable).: None

Rating:

Interest: 3. Average

Quality: 4. Below Average

Originality: 3. Average

Overall: 4. Below Average

Date Sent: 12-Aug-2019

Catatan lengkap dari editor dan reviewer pada proses review 2 (hasil dari revisi 1)

Decision Letter (BJFT-2019-0056.R1)

From: claire@ital.sp.gov.br

To: aminullah@unida.ac.id

CC:

Subject: Brazilian Journal of Food Technology - Decision on Manuscript ID BJFT-2019-0056.R1

Body: 09-Oct-2019

Dear Mr. Aminullah:

Manuscript ID BJFT-2019-0056.R1 entitled "OPTIMIZATION ON PROCESS OF RIPE CANISTEL (Pouteria campechiana) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS" which you submitted to the Brazilian Journal of Food Technology, has been reviewed. The comments of the reviewer(s) are included at the bottom of this letter.

The reviewer(s) have recommended publication, but also suggest some minor revisions to your manuscript. Therefore, I invite you to respond to the reviewer(s)' comments and revise your manuscript.

To revise your manuscript, log into <https://mc04.manuscriptcentral.com/bjft-scielo> and enter your Author Center, where you will find your manuscript title listed under "Manuscripts with Decisions." Under "Actions," click on "Create a Revision." Your manuscript number has been appended to denote a revision.

You may also click the below link to start the revision process (or continue the process if you have already started your revision) for your manuscript. If you use the below link you will not be required to login to ScholarOne Manuscripts.

*** PLEASE NOTE: This is a two-step process. After clicking on the link, you will be directed to a webpage to confirm. ***

https://mc04.manuscriptcentral.com/bjft-scielo?URL_MASK=2017d2499833489c8d0287ad88a20761

You will be unable to make your revisions on the originally submitted version of the manuscript. Instead, revise your manuscript using a word processing program and save it on your computer. Please also highlight the changes to your manuscript within the document by using the track changes mode in MS Word or by using bold or colored text.

Once the revised manuscript is prepared, you can upload it and submit it through your Author Center.

When submitting your revised manuscript, include your itemized response to the reviewers' comments (step#1 author's response). You can use the space provided to document any changes you make to the original manuscript. In order to expedite the processing of the revised manuscript, please be as specific as possible in your response to the reviewer(s). If the reviewers' comments are not responded adequately or rebuttal on changes not made is not given, the manuscript may not again be accepted for publication.

IMPORTANT: Your original files are available to you when you upload your revised manuscript. Please delete any redundant files before completing the submission.

Because we are trying to facilitate timely publication of manuscripts submitted to the Brazilian Journal of Food Technology, your revised manuscript should be submitted by 25-Oct-2019. If it is not possible for you to submit your revision by this date, we may have to consider your paper as a new submission.

Once again, thank you for submitting your manuscript to the Brazilian Journal of Food Technology and I look forward to receiving your revision.

Sincerely,
Mrs. Claire Sarantopoulos
Editor-in-Chief, Brazilian Journal of Food Technology
claire@ital.sp.gov.br

Entire Scoresheet:
Reviewer: 1

Recommendation: Accept

Comments:
(There are no comments.)

Additional Questions:
Does the manuscript contain new or significant information to justify publication?: Yes

Is the title appropriate?: Yes

Does the Abstract (Summary) clearly and accurately describe the content of the article?: Yes

Are the keywords (minimum 6 - maximum 10) different from title words and appropriate for the recovering of the article in databases searches?: Yes

Is the problem or hypotheses significant and concisely stated and contextualized according the state of the art?: Yes

Are the methods described comprehensively and scientific based?: Yes

Are the interpretations and conclusions justified by the results?: Yes

Are adequate and update (5 years) references made to other works in the field?: Yes

Is the language acceptable?: Yes

Please rate the priority for publishing this article (1 is the highest priority, 10 is the lowest priority): 9

Length of article is: Adequate

Number of tables is: Adequate

Number of figures is: Adequate

Please state any conflict(s) of interest that you have in relation to the review of this paper (state "none" if this is not applicable).: none

Rating:

Interest: 1. Excellent

Quality: 1. Excellent

Originality: 1. Excellent

Overall: 1. Excellent

Reviewer: 2

Recommendation: Minor Revision

Comments:

The paper needs some improvement on English expression and spelling. "Physicochemical characteristics" should be replaced with "physical and chemical characteristics".

Additional Questions:

Does the manuscript contain new or significant information to justify publication?: No

Is the title appropriate?: No

Does the Abstract (Summary) clearly and accurately describe the content of the article?: No

Are the keywords (minimum 6 - maximum 10) different from title words and appropriate for the recovering of the article in databases searches?: Yes

Is the problem or hypotheses significant and concisely stated and contextualized according to the state of the art?: Yes

Are the methods described comprehensively and scientifically based?: No

Are the interpretations and conclusions justified by the results?: Yes

Are adequate and updated (5 years) references made to other works in the field?: Yes

Is the language acceptable?: No

Please rate the priority for publishing this article (1 is the highest priority, 10 is the lowest priority): 4

Length of article is: Adequate

Number of tables is: Adequate

Number of figures is: Adequate

Please state any conflict(s) of interest that you have in relation to the review of this paper (state "none" if this is not applicable).: None

Rating:

Interest: 3. Average

Quality: 3. Average

Originality: 3. Average

Overall: 3. Average

Date Sent: 09-Oct-2019

Catatan lengkap dari editor dan reviewer pada proses review 3 (hasil revisi 2)

Decision Letter (BJFT-2019-0056.R2)

From: claire@ital.sp.gov.br

To: aminullah@unida.ac.id

CC:

Subject: Brazilian Journal of Food Technology - Decision on Manuscript ID BJFT-2019-0056.R2

Body: 04-Nov-2019

Dear Mr. Aminullah:

Manuscript ID BJFT-2019-0056.R2 entitled "OPTIMIZATION ON PROCESS OF RIPE CANISTEL (Pouteria campechiana) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS" which you submitted to the Brazilian Journal of Food Technology, has been reviewed. The comments of the reviewer(s) are included at the bottom of this letter.

The reviewer(s) have recommended publication, but also suggest some minor revisions to your manuscript. Therefore, I invite you to respond to the reviewer(s)' comments and revise your manuscript.

To revise your manuscript, log into <https://mc04.manuscriptcentral.com/bjft-scielo> and enter your Author Center, where you will find your manuscript title listed under "Manuscripts with Decisions." Under "Actions," click on "Create a Revision." Your manuscript number has been appended to denote a revision.

You may also click the below link to start the revision process (or continue the process if you have already started your revision) for your manuscript. If you use the below link you will not be required to login to ScholarOne Manuscripts.

*** PLEASE NOTE: This is a two-step process. After clicking on the link, you will be directed to a webpage to confirm. ***

https://mc04.manuscriptcentral.com/bjft-scielo?URL_MASK=8641a11dfcf4436d94dd38eef499b652

You will be unable to make your revisions on the originally submitted version of the manuscript. Instead, revise your manuscript using a word processing program and save it on your computer. Please also highlight the changes to your manuscript within the document by using the track changes mode in MS Word or by using bold or colored text.

Once the revised manuscript is prepared, you can upload it and submit it through your Author

Center.

When submitting your revised manuscript, include your itemized response to the reviewers' comments (step#1 author's response). You can use the space provided to document any changes you make to the original manuscript. In order to expedite the processing of the revised manuscript, please be as specific as possible in your response to the reviewer(s). If the reviewers' comments are not responded adequately or rebuttal on changes not made is not given, the manuscript may not again be accepted for publication.

IMPORTANT: Your original files are available to you when you upload your revised manuscript. Please delete any redundant files before completing the submission.

Because we are trying to facilitate timely publication of manuscripts submitted to the Brazilian Journal of Food Technology, your revised manuscript should be submitted by 20-Nov-2019. If it is not possible for you to submit your revision by this date, we may have to consider your paper as a new submission.

Once again, thank you for submitting your manuscript to the Brazilian Journal of Food Technology and I look forward to receiving your revision.

Sincerely,
Claire Sarantopoulos
Editor-in-Chief, Brazilian Journal of Food Technology
claire@ital.sp.gov.br

Associate Editor
Comments to the Author:
Ref.: BJFT-2019-0056.R2
OPTIMIZATION ON PROCESS OF RIPE CANISTEL (*Pouteria campechiana*) FRUIT FLOUR
BASED ON SEVERAL QUALITY CHARACTERISTICS

Dear Doutor Aminullah,

I can now inform you that the Editorial Board has evaluated the manuscript BJFT-2019-0056.R2: OPTIMIZATION ON PROCESS OF RIPE CANISTEL (*Pouteria campechiana*) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS

The reviews are in general favourable and suggest that, subject to minor revisions, your paper could be suitable for publication. Please consider these suggestions, and I look forward to receiving your revision.

When you revise your manuscript please highlight the changes you make in the manuscript by using the track changes mode in MS Word or by using bold or colored text.

Entire Scoresheet:
Reviewer: 1

Recommendation: Minor Revision

Comments:
Congratulations, the paper is scientifically sound and very interesting. However there are many grammatical errors, for example
Line 8 : The research methods were determining
The research methods determined

Line 37 : cookies processing and the results were favored by the panelists.
Processing of cookies

Line 55 : remove bitter and retain sensory properties especially its interesting orange color.
remove bitter taste and retain sensory properties especially its interesting orange color.

Line 56 : data on ripe canistel fruit flour both the processes and the properties have not
data on both the processes and the properties of ripe canistel fruit flour both the processes
and the properties have not

Line 57 : the objective of this research is to study
the objective of this research is was to study

I HAVE NOT CORRECTED ENGLISH / GRAMMER IN THE ENTIRE DOCUMENT, PLEASE BE
GOOD ENOUGH TO GET THE LANGUAGE CHECKED PRIOR TO RESUBMIT.

Additional Questions:

Does the manuscript contain new or significant information to justify publication?: Yes

Is the title appropriate?: Yes

Does the Abstract (Summary) clearly and accurately describe the content of the article?: Yes

Are the keywords (minimum 6 - maximum 10) different from title words and appropriate for
the recovering of the article in databases searches?: Yes

Is the problem or hypotheses significant and concisely stated and contextualized according
to the state of the art?: Yes

Are the methods described comprehensively and scientific based?: Yes

Are the interpretations and conclusions justified by the results?: Yes

Are adequate and update (5 years) references made to other works in the field?: Yes

Is the language acceptable?: No

Please rate the priority for publishing this article (1 is the highest priority, 10 is the lowest
priority): 9

Length of article is: Adequate

Number of tables is: Adequate

Number of figures is: Adequate

Please state any conflict(s) of interest that you have in relation to the review of this paper
(state "none" if this is not applicable).: none

Rating:

Interest: 1. Excellent

Quality: 2. Good

Originality: 2. Good

Overall: 2. Good

Date Sent: 04-Nov-2019

Catatan lengkap dari editor dan reviewer tentang proses penerimaan (accepted decision)

Decision Letter (BJFT-2019-0056.R3)

From: claire@ital.sp.gov.br

To: aminullah@unida.ac.id

CC:

Subject: Brazilian Journal of Food Technology - Decision on Manuscript ID BJFT-2019-0056.R3

Body: 28-Nov-2019

Dear Mr. Aminullah:

It is a pleasure to accept your manuscript entitled "OPTIMIZATION ON PROCESS OF RIPE CANISTEL (*Pouteria campechiana*) FRUIT FLOUR BASED ON SEVERAL QUALITY CHARACTERISTICS" in its current form for publication in the Brazilian Journal of Food Technology.

Once accepted in the peer review your manuscript will be sent to, revisions and language editing. As soon as possible Editora Cubo will manage proofreadings (check filters and your spam box). The domain of the email is @editoracubo.com.br.

Thank you for your fine contribution. On behalf of the Editors of the Brazilian Journal of Food Technology, we look forward to your continued contributions to the Journal.

Sincerely,
Claire Sarantopoulos
Editor-in-Chief
Brazilian Journal of Food Technology
claire@ital.sp.gov.br

Entire Scoresheet:

Reviewer: 1

Recommendation: Accept

Comments:
(There are no comments.)

Additional Questions:

Does the manuscript contain new or significant information to justify publication?: Yes

Is the title appropriate?: Yes

Does the Abstract (Summary) clearly and accurately describe the content of the article?: Yes

Are the keywords (minimum 6 - maximum 10) different from title words and appropriate for the recovering of the article in databases searches?: Yes

Is the problem or hypotheses significant and concisely stated and contextualized according the state of the art?: Yes

Are the methods described comprehensively and scientific based?: Yes

Are the interpretations and conclusions justified by the results?: Yes

Are adequate and update (5 years) references made to other works in the field?: Yes

Is the language acceptable?: Yes

Please rate the priority for publishing this article (1 is the highest priority, 10 is the lowest

priority): 8

Length of article is: Adequate

Number of tables is: Adequate

Number of figures is: Adequate

Please state any conflict(s) of interest that you have in relation to the review of this paper (state "none" if this is not applicable).: none

Rating:

Interest: 1. Excellent

Quality: 2. Good

Originality: 1. Excellent

Overall: 1. Excellent

Date Sent: 28-Nov-2019

Tangkapan layar penerbitan di system OJS Jurnal

The screenshot displays the website for the Brazilian Journal of Food Technology. The browser's address bar shows the URL scielo.br/j/bjft/v/2020.v23/. The page header includes the journal title and navigation options. The main content area lists four articles, each with a title, author names, and links for abstract, text, and PDF. The articles are:

- Effect of vacuum pressure on Yamú fish (*Brycon amazonicus*) meat during cold storage** (Original Article) by Valbuena, Daniel Castañeda; Chacón, Sandy Luz Ovando; Torregroza-Espinosa, Ana Carolina; Mahecha, Héctor Suárez. Links: Abstract: EN PT | Text: EN | PDF: EN.
- Optimization on process of ripe canistel (*Pouteria campechiana*) fruit flour based on several quality characteristics** (Original Article) by Pertiwi, Sri Rejeki; Nurhalimah, Siti; Aminullah, A. Links: Abstract: EN PT | Text: EN | PDF: EN.
- Selection of raw cow's milk thermophilic lactic acid bacteria obtained from southwest Parana, Brazil, with potential use as autochthonous starter** (Original Article) by Beux, Simone; Todescatto, Carla; Marchi, João Francisco; Pereira, Edimir Andrade. Links: Abstract: EN PT | Text: EN | PDF: EN.
- Drying of jambolão (*Syzygium cumini*) pulp in spouted bed dryer: effect of egg white as drying carrier agent on product quality** (Original Article) by Soares, Andressa Costa; Pereira, Nádia Rosa.

The bottom of the screenshot shows a taskbar with several PDF files open, including `2020_Aminullah_O...pdf`, `2021_Aminullah_K...pdf`, `2021_Aminullah_Pr...pdf`, and `2021_Aminullah_K...pdf`.