

BUKTI KORESPONDENSI
ARTIKEL JURNAL INTERNASIONAL
BEREPUTASI

Judul artikel : Chemical characteristics and organoleptic of gluten-free toddler biscuits from mung bean flour, modified cassava flour and flaxseed
Jurnal : Food Research, eISSN: 2550-2166, Volume 5 No.3, 3, June 2021
Penulis : Lia Amalia, Setiarto, R.H.B., Nuraulia, G.W. dan Mariyani, N.

No	Perihal	Tanggal
1.	Bukti Paper Submitted	21 Oktober 2020
2.	Bukti Confirmation of receipts	21 Oktober 2020
3.	Bukti konfirmasi artikel <i>accepted</i>	16 Februari 2021
4.	Bukti konfirmasi artikel fee acknowledgement	3 Juni 2021
5.	Bukti <i>paper published</i>	20 Juni 2021

1. BUKTI PAPER SUMITTED

From: R. Haryo Bimo Setiarto <haryobimo88@gmail.com>

Sent: Wednesday, 21 October, 2020 4:02 PM

To: foodresearch.my@outlook.com <foodresearch.my@outlook.com>

Subject: SUBMIT Manuscript FR 2020 - Chemical Characteristics and Organoleptic of Gluten Free Toddler Biscuits from Mung Bean Flour, Modified Cassava Flour and Flaxseed

October 21th, 2020

Professor Dr. Son Radu

Chief Editor

Food Research

foodresearch.my@outlook.com

Dear Editorial Food Research,

We are writing to submit our manuscript entitled, "Chemical Characteristics and Organoleptic of Gluten Free Toddler Biscuits from Mung Bean Flour, Modified Cassava Flour and Flaxseed" for consideration for publication in Food Research. Our findings could be applied to produce biscuit products that are gluten-free and contain omega-3

which is good for toddlers. This topic was of great interest to the scientists, researchers, and lecturer's in the field of food chemistry, food engineering and also food processing who read your journal.

This research was conducted to produce biscuit products that are gluten-free and contain omega-3 which is good for toddlers. This study uses a completely randomized design (CRD) one factor with 3 levels of treatment. The factor is the ratio of mocaf and flaxseed with concentrations of 24%: 1%, 22%: 3%, and 20%: 5%. Product analysis includes organoleptic tests (sensory and hedonic quality) by semi-trained panelists, chemical tests (proximate, crude fiber, omega-3) and total energy content. The results showed that the addition of 20% mocaf and 5% flaxseed were selected products. The product has a sensory quality that is dark brown, slightly scent with a pleasant aroma, soft texture, sweet taste and overall very good. The hedonic test results produce an average value of 5, which is rather like all parameters. The resulting nutritional content (w/w) on a wet basis (wb) is water content 3,79%, ash 1,71%, protein 7,89%, fat 24,61%, carbohydrate 62,00%, with a total energy of 501.05 kcal/100g, crude fiber 1,39%, and the highest omega-3 content of 818,45 mg/100g.

The potential reviewers that recommended for assessing our manuscripts are:

1. Farooq Ahmad Masoodi (Department of Food Science and Technology, University of Kashmir, Srinagar, India-190006) Email: masoodi_fa@yahoo.co.in Tel: +91-941913587625
2. Sebnem Simsek (Ege University, Engineering Faculty, Food Engineering Department, 35100 Bornova, Izmir, Turkey) E-mail address: sebnem.simsek@ege.edu.tr Tel.: +90 2323111921; fax: +90 2323427592
3. Nandan Sit (Department of Food Engineering and Technology, Tezpur University, Tezpur, Assam-784028, India). E-mail address: nandansit@yahoo.co.in Tel.: +91 3712275704; fax: +91 3712267005
4. Wan Ahmad Yacoob (School of Chemical Sciences and Food Technology, Faculty of Science and Technology, Universiti Kebangsaan Malaysia, 43600 Bangi, Selangor, Malaysia). E-mail address: wanyaa@ukm.edu.my

This manuscript describes original work and is not under consideration by any other journal. It has not been published elsewhere and that it has not been submitted simultaneously for publication elsewhere. All authors approved the manuscript and this submission. Please address all correspondence concerning this manuscript to me at email: haryobimo88@gmail.com. Thank you for receiving our manuscript and considering it for review. We appreciate your time and look forward to your response.”
Yours Sincerely,

R. Haryo Bimo Setiarto, B.Sc, M.Sc
Research Center for Biology, Indonesian Institute of Sciences (LIPI) Main Street Jakarta-
Bogor Km 46, Cibinong Science Center, Cibinong, Bogor, 16911 West Java, Indonesia
E-mail: haryobimo88@gmail.com
Mobile Phone/Fax: +62-81289022365/ +62-2187907612

2. BUKTI CONFIRMATION OF RECEIPT



21st October 2020

Authors: Amalia L., Setiarto, R.H.B., Nuraulia G.W. and Mariyani N.

Manuscript title: Chemical Characteristics and Organoleptic of Gluten Free Toddler Biscuits from Mung Bean Flour, Modified Cassava Flour and Flaxseed

Manuscript ID: FR-2020-600

Dear R. Haryo Bimo Setiarto,

This message is to acknowledge receipt of the above manuscript that you submitted via email to Food Research. Your manuscript has been successfully checked-in. Please refer to the assigned manuscript ID number in any correspondence with the Food Research Editorial Office or with the editor.

Your paper will be reviewed by three or more reviewers assigned by the Food Research editorial board and final decision made by the editor will be informed by email in due course. Reviewers' suggestions and editor's comments will be then made available via email attached file. You can monitor the review process for your paper by emailing us on the "Status of my manuscript".

If your manuscript is accepted for publication, Food Research editorial office will contact you for the production of your manuscript.

Thank you very much for submitting your manuscript to Food Research.

Sincerely,

A handwritten signature in black ink, appearing to read "Son Radu".

Professor Dr. Son Radu
Chief Editor
Email: foodresearch.my@outlook.com

3. BUKTI KONFIRMASI ARTIKEL *ACCEPTED*

Date: Sel, 16 Feb 2021 pukul 15.44
Subject: FR-2020-600 - Decision on your manuscript
To: R. Haryo Bimo Setiarto <haryobimo88@gmail.com>

Dear Dr Setiarto,

It is a pleasure to accept your manuscript for publication in Food Research journal. Please refer to the attachment for your acceptance letter.

Please note that all accepted manuscripts are subjected to Article Processing Charges (APC) as the Journal will provide full publishing services. Please fill in the article processing fee form attached with this letter and revert to us within five (5) working days. Once we have received the form, your article will be transferred to production.

Thank you for your fine contribution. We look forward to your continued contributions to the Journal.

Sincerely,
Dr. Vivian New
Editor
Food Research

16th February 2021

Dear Dr Setiarto,

ACCEPTANCE LETTER

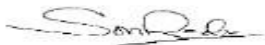
Food Research, is pleased to inform you that the following manuscript has been accepted for publication in Food Research journal.

Manuscript Title : Chemical characteristics and organoleptic of gluten free toddler biscuits from mung bean flour, modified cassava flour and flaxseed

Authors : Amalia L., Setiarto, R.H.B., Nuraulia G.W. and Mariyani N.

We thank you for your fine contribution to the Food Research journal and encourage you to submit other articles to the Journal.

Yours sincerely,



Professor Dr. Son Radu
Chief Editor
Food Research

From: R. Haryo Bimo Setiarto <haryobimo88@gmail.com>

Sent: Thursday, 3 June, 2021 9:52 AM

To: Food Research <foodresearch.my@outlook.com>

Subject: FR-2020-600 - Article Production and proof reading manuscripts (REVISED 3)

June 3rd, 2021

Dear Dr. Vivian New

Editor of Food Research

(cc: Prof. Dr. Son Radu - editor in chief Food Research),

We have revised the manuscript (FR-2020-600) with the Title: Chemical characteristics and organoleptic of gluten-free toddler biscuits from mung bean flour, modified cassava flour, and flaxseed in accordance with all suggestions and input from the editor (Dr. Vivian New). All of the figures (1,2, and 3) and tables (1,2,3, and 4) had been cited on the FR-2020-600 manuscript according to suggestions and improvements from the Food Research Editor (Dr. Vivian New). The part of this manuscript that has been revised is highlighted by the yellow marker.

All authors approved of this manuscript and submission. Please address all correspondence concerning this manuscript to me at email: haryobimo88@gmail.com Thank you for accepting our manuscript to be published in Food Research. We appreciate your time and look forward to your response for Proofreading our manuscript.

Yours Sincerely,

Dr. R. Haryo Bimo Setiarto, M.Sc

Food Microbiology Laboratory, Microbiology Division

Research Center for Biology, Indonesian Institute of Sciences (LIPI)

Main Road Jakarta-Bogor Km 46, Cibinong Science Center, Cibinong, Bogor, 16911, West Java, Indonesia

E-mail: haryobimo88@gmail.com

4. BUKTI KONFIRMASI ARTIKEL FEE ACKNOWLEDGEMENT

Pada tanggal Kam, 3 Jun 2021 pukul 19.40 Food Research <foodresearch.my@outlook.com> menulis:

Dear Dr Setiarto,

Please refer to the attachment for the galley proof of your manuscript FR-2020-600 entitled 'Chemical characteristics and organoleptic of gluten free toddler biscuits from mung bean flour, modified cassava flour and flaxseed' . Please check the content of the galley proof. If there are any mistakes, please comment and highlight in the PDF itself and revert to us within two (2) days of receipt. Once we have finalized the PDF version, your manuscript will be published online for early viewing.

Please see the attachment for the invoice INV21120. We hope that you can make the payment as soon as possible before 24 June 2021 for us to complete the publication of your manuscript. The manuscript information e.g. volume, issue, page numbers and DOI, will be provided once we have received the payment.

Thanks & Regards,
Vivian New
Editor
Food Research

Sent: Friday, 18 June, 2021 12:13 PM

To: Food Research <foodresearch.my@outlook.com>

Subject: Re: FR-2020-600 - Article Production

June 18th, 2021

Dear Dr. Vivian New

Editor of Food Research

(cc: Prof. Dr. Son Radu - editor in chief Food Research),

Through this email we submit proof of bank transfer payment for the \$295 FR-2020-600 manuscript (Chemical characteristics and organoleptic of gluten-free toddler biscuits from mung bean flour, modified cassava flour, and flaxseed) issuance fee (INV 21120). We hope that the Food Research editorial board can check it soon. Furthermore, we hope for information regarding the DOI number, edition and the page where our manuscript was published in Food Research.

Thank you for accepting our manuscript to be published in Food Research.

Yours Sincerely,

Dr. R. Haryo Bimo Setiarto, M.Sc

From: Food Research <foodresearch.my@outlook.com>

Sent: Friday, 18 June, 2021 4:07 PM

To: R. Haryo Bimo Setiarto <haryobimo88@gmail.com>

Subject: Re: FR-2020-600 - Article Production

Dear Dr Setiarto,

Thank you for your payment. I'll notify you on the article publication by this week.

Thanks & Regards,
Vivian New
Editor
Food Research

5. BUKTI *PAPER PUBLISHED*

----- Forwarded message -----

Dari: **Food Research** <foodresearch.my@outlook.com>

Date: Min, 20 Jun 2021 pukul 16.50

Subject: Re: FR-2020-600 - Article Published

To: R. Haryo Bimo Setiarto <haryobimo88@gmail.com>

Dear Dr Setiarto,

Kindly be informed that your manuscript has been assigned to Food Research 2021, Vol. 5, Issue 3 (June). Your manuscript is currently available online and in press on our website <https://www.myfoodresearch.com>. Alternatively, you can download a copy of the manuscript by clicking on the following link:
[https://doi.org/10.26656/fr.2017.5\(3\).600](https://doi.org/10.26656/fr.2017.5(3).600)

We encourage you to share your published work with your colleagues. Thank you for your fine contribution. We hope that you continue to submit other articles to the Journal.

Thanks & Regards,
Dr. Vivian New
Editor
Food Research