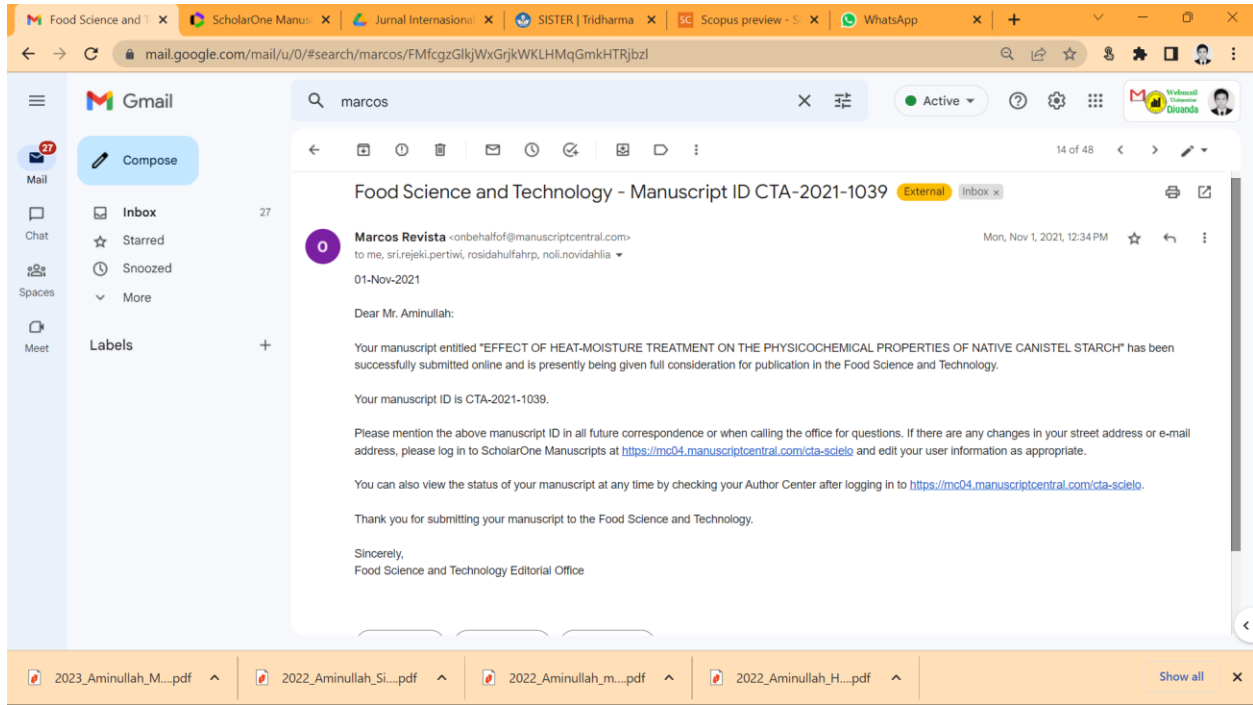
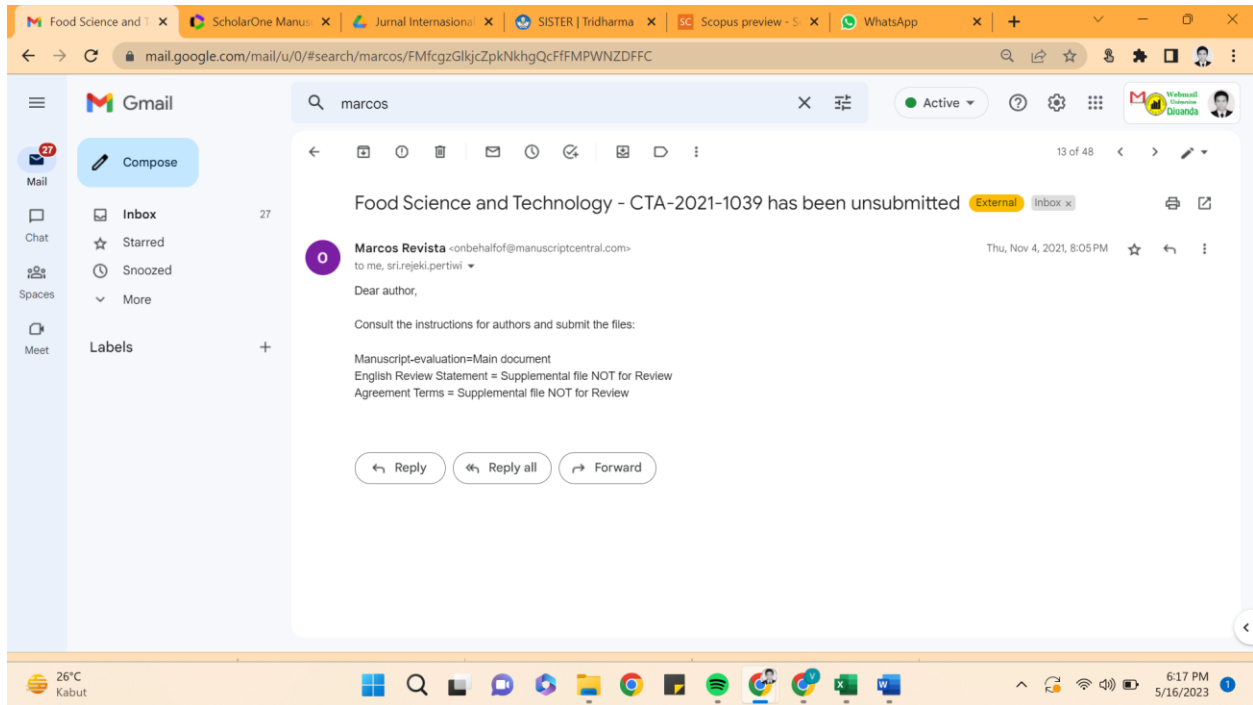


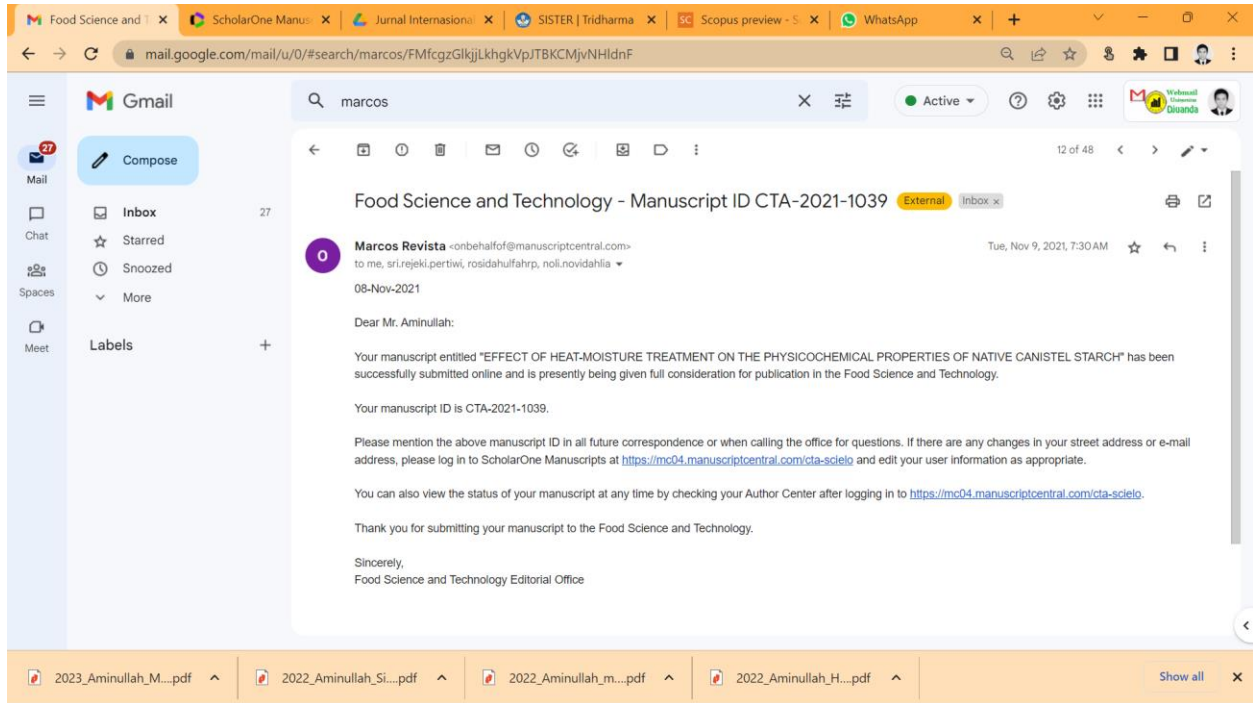
## Tangkapan layar dari bukti submit manuskrip



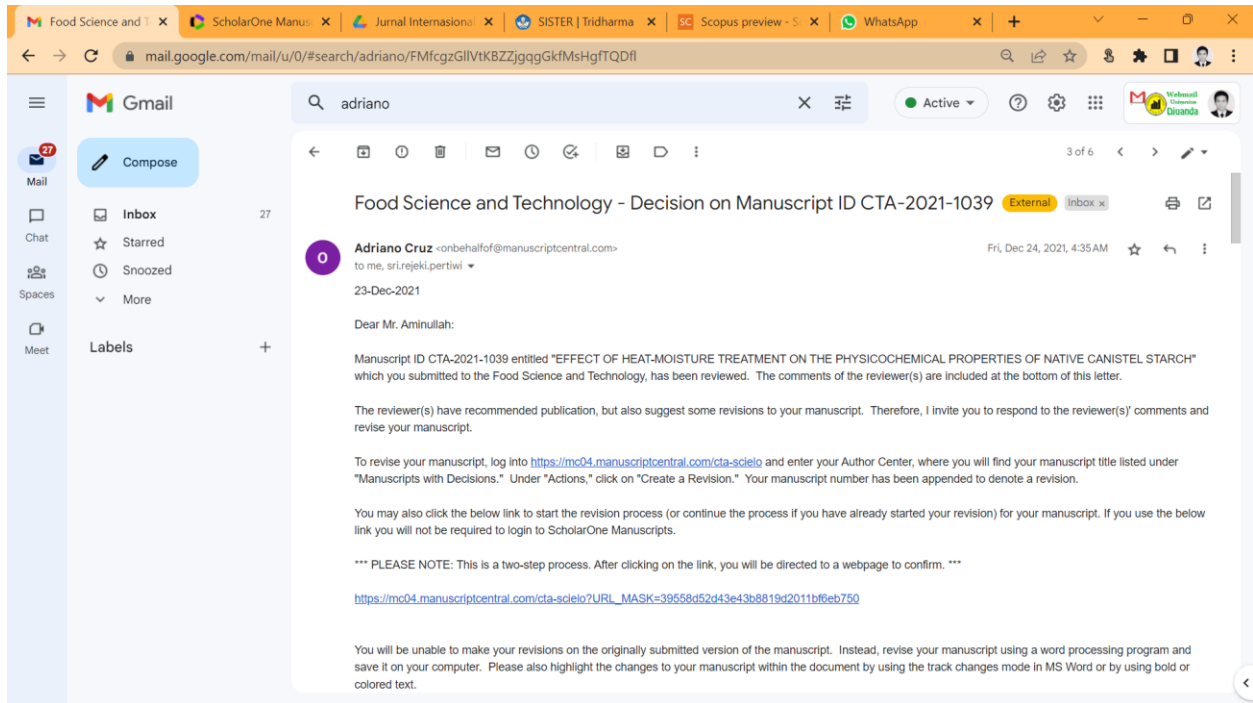
## Tangkapan layar dari permintaan submit ulang dari beberapa file yang diminta tim editor jurnal



## Tangkapan layar submit ulang manuskrip



## Tangkapan layar hasil review dari manuskrip (1)



## Tangkapan layar hasil review dari manuskrip (2)

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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 Food Science and Technology, your revised manuscript should be submitted by 22-Feb-2022. 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 Food Science and Technology and I look forward to receiving your revision.

Sincerely,  
Dr. Adriano Cruz  
Editor-in-Chief, Food Science and Technology  
[adriano.cruz@ifri.edu.br](mailto:adriano.cruz@ifri.edu.br)

Associate Editor  
Comments to the Author:  
REVIEWER #1: (please, download the file uploaded by the reviewer in the ScholarOne system)  
The manuscript has content to be published, after some modifications, such as:  
Please review the expression and form of citation of the reference in:  
Page 1, lines 4-6 "Also, canistel fruit has also been converted into flour (S. R. R. Pertiwi et al., 2020; S.R. Pertiwi et al., 2020)"  
Probably the pattern indicated for the citation of the references does not correspond to the presented one. Please correct and note similar errors throughout the manuscript.  
Line 7 "(S. R. R. Pertiwi et al., 2018)."

## Tangkapan layar hasil review dari manuskrip (3)

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Line 25 "(80-120°C)". It suggested change to: "(80-120 °C)"

Note the spacing between numbers and units, where indicated, throughout the text.

Page 2, lines 48-49 "Dry starch was mashed using a miller and sieved using a 100 mesh sieve to obtain a fine starch"

What type of mill was used? Depending on the type of grinding, it may have damaged the starch, interfering with the responses to the treatments. Damaged starches have a different response than intact granules.

Same page 3, lines 19-20, after treatment.

Authors must include the type of mill used.

Line 72 - "flesh", would not be "fresh"?

Page 4- The method for determining the amount of starch, according to the "SNI (Indonesian National Standard) 3451:2011", overestimates the amount of starch in the sample, this type of hydrolysis is no longer used today.

line 95 - CH3COOH Change to CH3COOH  
Line 100 - H2SO4 H2SO4  
Page 5 Line 101  
"...of 0.1 N Na2S2O3 solution..."  
"...of 0.1 mol/L-1 Na2S2O3 solution..."  
Line 103  
"...CuSO4.5H2O. The amount of Na2S2O3 needed..."  
"...CuSO4.5H2O. The amount of Na2S2O3 needed..."

Line 113, please specify the amylose pattern used.  
Lines 113-118  
Please correct all units, "ml" to "mL", "N" to "mol L-1."

## Tangkapan layar hasil review dari manuskrip (4)

The same throughout the text.

Page 9, Lines 183-184  
Authors need to be careful with what they write. This statement is not correct, the treatment adopted does not tend to this level of transformation. However, these results may have been obtained by grinding, depending on the mill used.

When the authors refer to the lower amylose content in the treated starch, they neglect the type of treatment and the possible carryover of amylose in the process. These results need to be better discussed.

Likewise, when the authors discuss the results regarding the effects on the diameter of the granules, they do not refer to what the process used can provide. If you look at the crystallography results, it can explain a lot about what happens in the treated granules.

Page 35, line, 22 "starch?"  
Lines 23-25, "In addition, this study provides a method for utilizing campolay fruit and extending its shelf life significantly by turning it into starch flour."  
This form of writing confuses the reader, while the article deals with starch, in these lines the authors refer to flour. Please rewrite.  
Therefore, it is suggested that authors re-present the manuscript, including changes in formatting and also in the discussion and presentation of results, in order to improve the appreciation of the work.

**REVIEWER #2:**  
The research aims to study the effect of HMT modification on native canistel starch on the pasting profile, physicochemical, and crystallinity properties and to determine its potential to be applied to food products based on the gelatinization properties obtained.  
This research presents relevant results and only needs tweaking to improve it. The introduction presents an updated general context of the material, technique and issue in question, following a logical sequence. The material and methods section presents a good sequence of descriptions of the steps used in the development of the research. I suggest adding the amount of material used to assess its representativeness. The results were well presented using figures and tables appropriately. The discussion was elaborated, always seeking scientifically based justifications through the cited scientific literature.

## Tangkapan layar hasil review dari manuskrip (5)

In this context, I recommend this article for publication in the journal Food Science and Technology, after undergoing a brief review. Below I present some contributions and necessary clarifications.

Line 41: In the section "isolation of native canistel starch" it is important to highlight the amount of fruit used for the extraction process. Was the amount of sample used representative?  
Line 90: The expression used to calculate the moisture content needs adjustment, considering the mass of the sample container before (A) and after (B) the drying process, as well as the wet sample mass (C) used in the determination.  
Line 178: What is the reference used to classify starch as "high amylose starch"?  
Line 201-203: Review grammar.  
Line 417: Revise the item "Conclusion".

**Entire Scoresheet:**  
Reviewer: 1  
**Recommendation: Major Revision**

**Comments:**  
Notes on the manuscript can be found in attachment.

**Additional Questions:**  
Does the manuscript contain new and significant information to justify publication?: Yes  
Does the Abstract (Summary) clearly and accurately describe the content of the article?: No  
Is the problem significant and concisely stated?: Yes  
Are the methods described comprehensively?: No

## Tangkapan layar hasil review dari manuskrip (6)

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Are the interpretations and conclusions justified by the results?: No

Is adequate reference made to other work in the field?: Yes

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).: I declare any conflict of interest as reviewer of this manuscript.

Rating:

Interest: 2. Good

Quality: 3. Average

Originality: 3. Average

Overall: 3. Average

Reviewer: 2

Recommendation: Minor Revision

Comments:  
(There are no comments.)

## Tangkapan layar hasil review dari manuskrip (7)

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Additional Questions:

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

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

Is the problem significant and concisely stated?: Yes

Are the methods described comprehensively?: Yes

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

Is adequate reference made to other work in the field?: Yes

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:

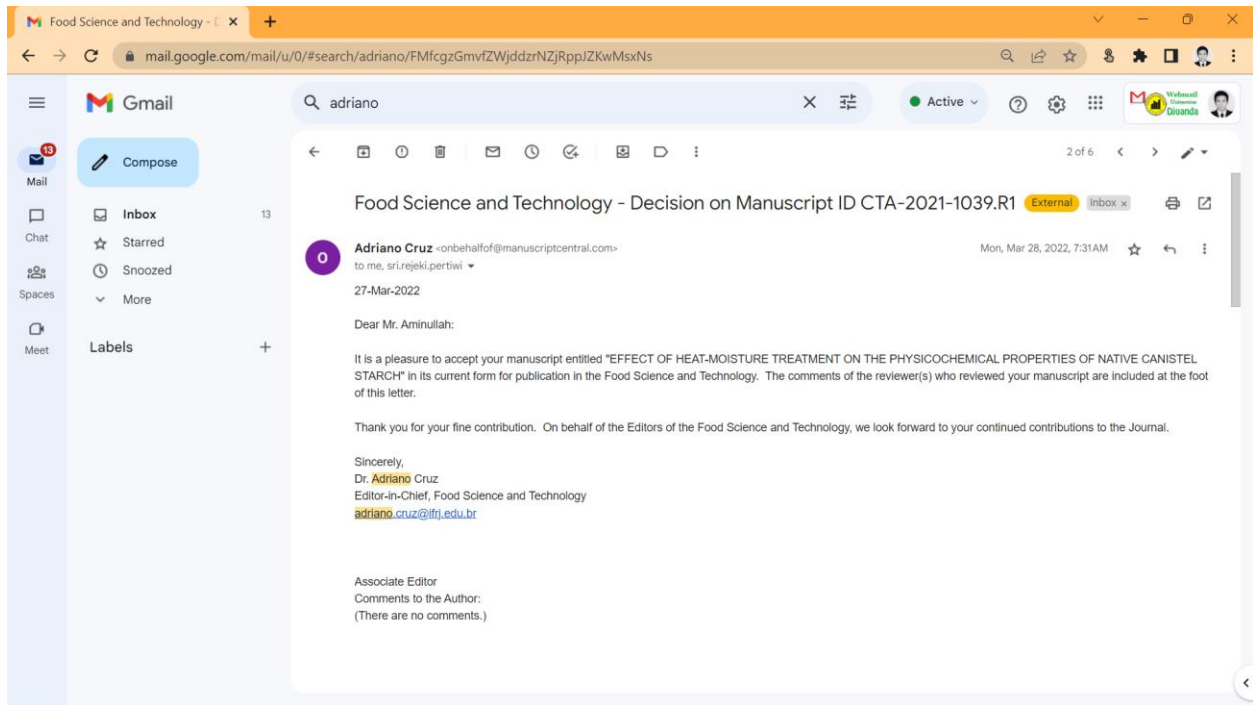
Interest: 1. Excellent

Quality: 1. Excellent

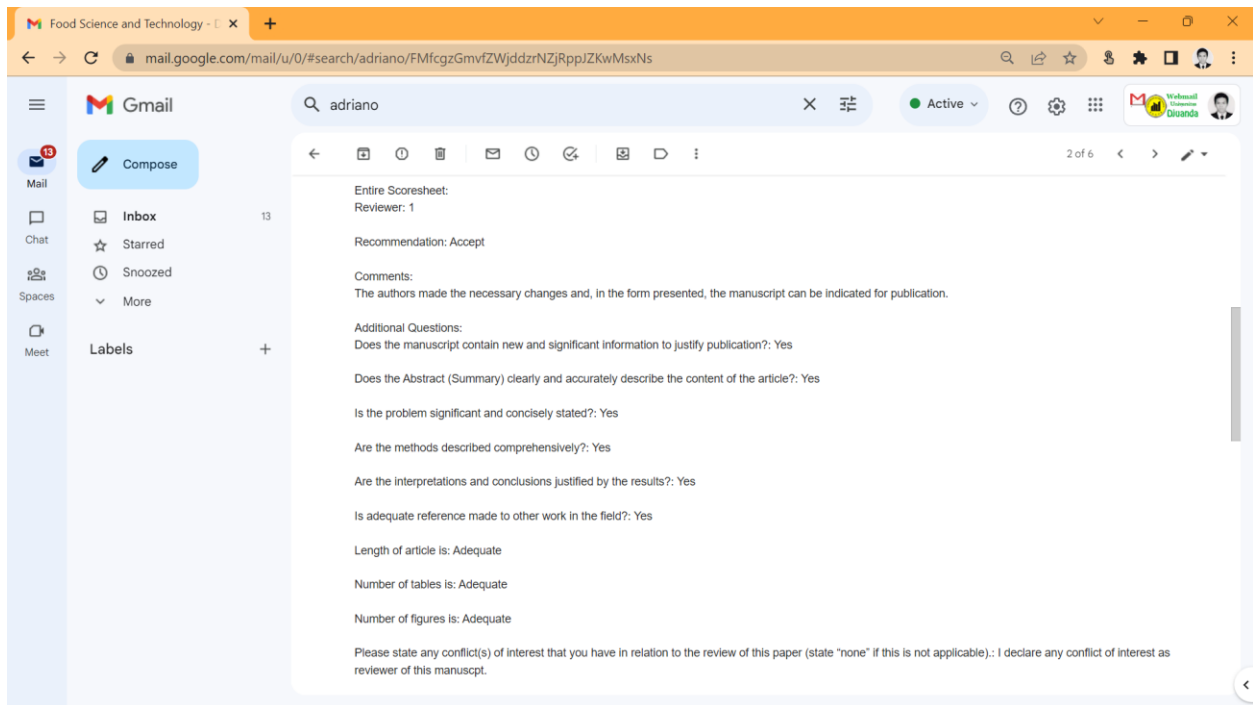
Originality: 2. Good

Overall: 2. Good

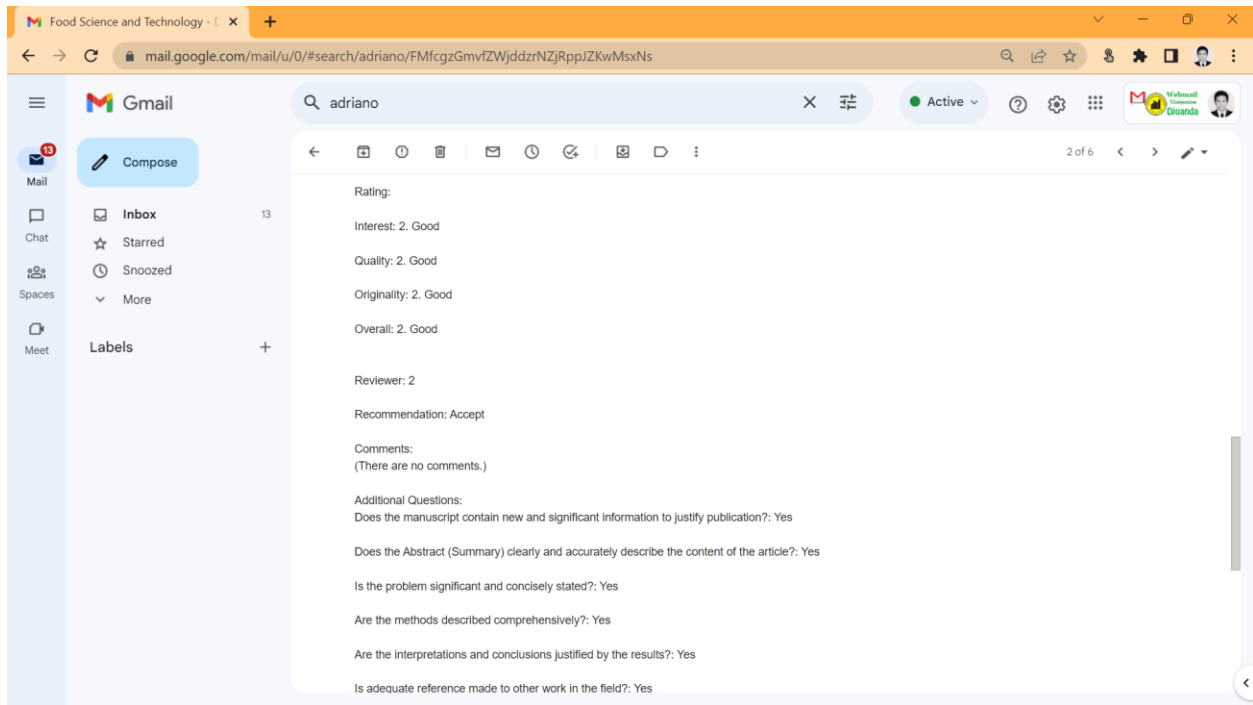
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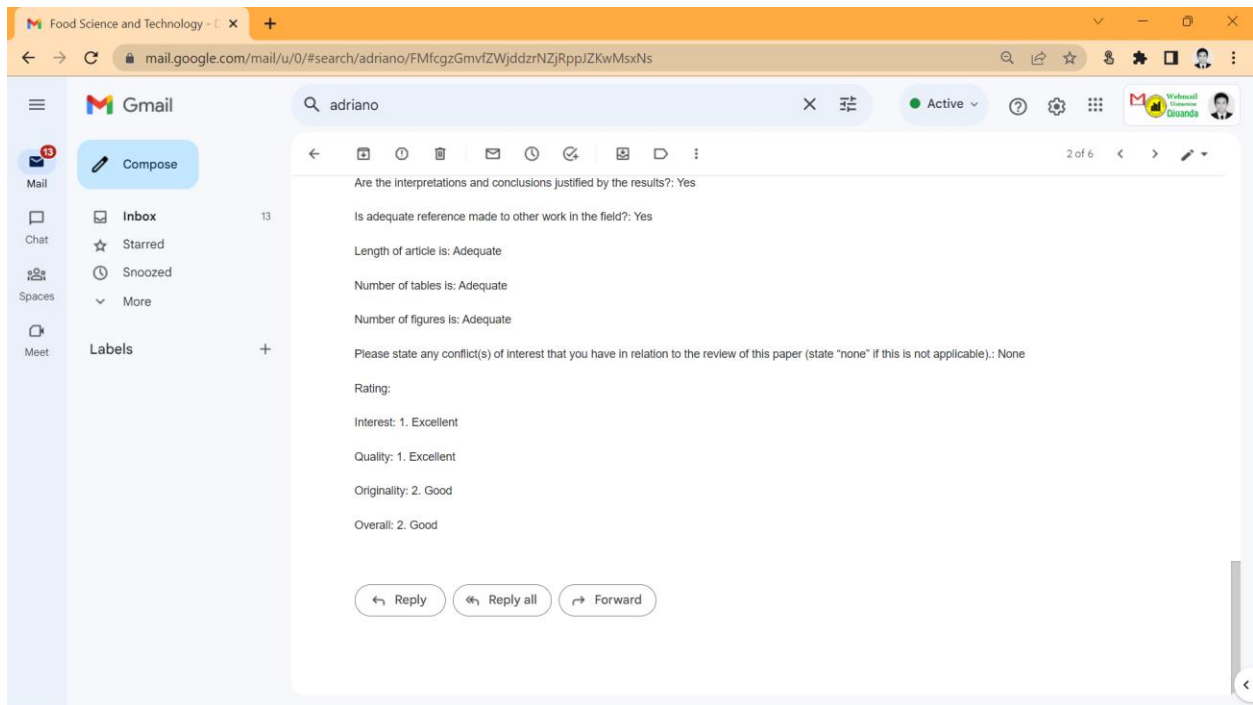
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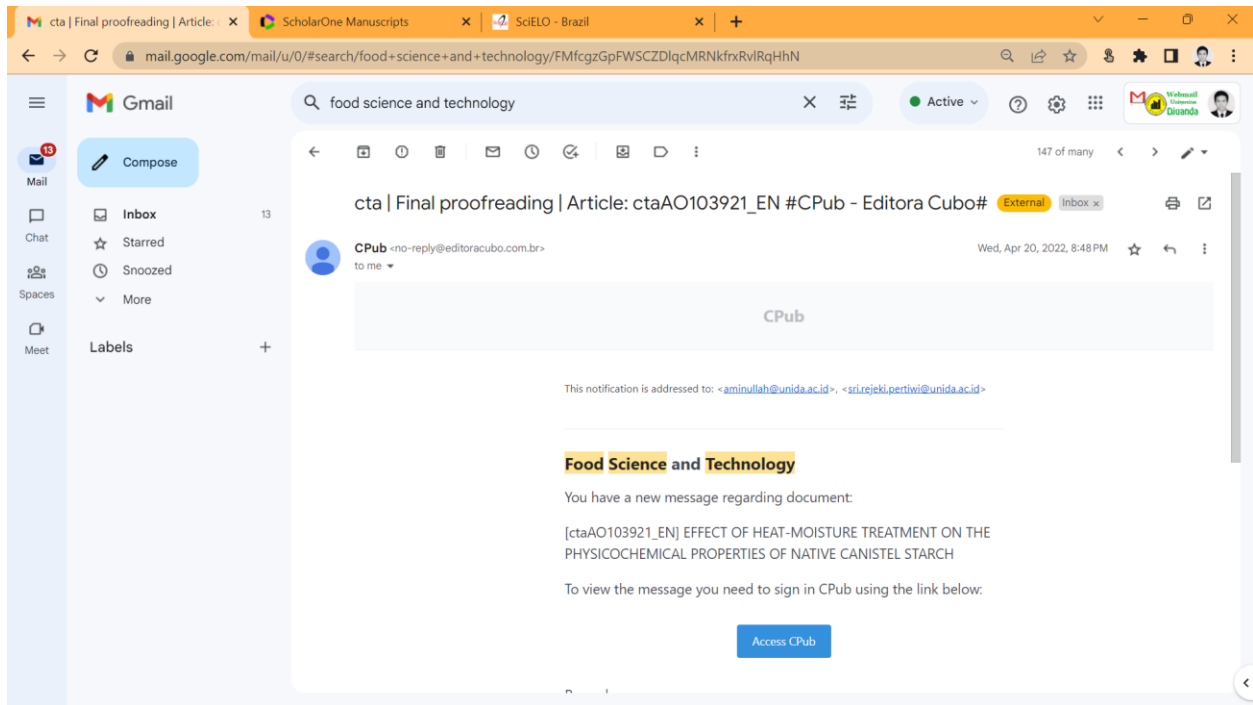
## Tangkapan layar keputusan diterima dan komentar dari reviewer (2)



## Tangkapan layar keputusan diterima dan komentar dari reviewer (3)



## Tangkapan layar undangan untuk melakukan final proofreading



## Tangkapan layar undangan untuk melakukan layout proof

