

Dokumen Bukti Korespondensi untuk karya penelitian dengan judul artikel : **Effect of Autoclaving-Cooling On The Physical Properties, Microstructure, and Starch Hydrolysis of Milled Rice**

Penulis : Filli Pratama, **Merynda Indriyani Syafutri**,
Nama Jurnal : Carpathian Journal of Food Science and Technology, Penerbit : North University of Baia Mare,
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[http://chimie-biologie.ubm.ro/carpathian_journal/Vol_11\(1\)_2019.pdf](http://chimie-biologie.ubm.ro/carpathian_journal/Vol_11(1)_2019.pdf)

Abstract:	The abstract is clear but the authors should provide statements on the significance of the study and implication of the results.
Introduction:	The topic of the study is clear and the literatures cited are relevant. The information gap that is addressed and the objective of the study were stated clearly. However, there are some grammatical errors in the introduction.
Methodology:	The samples for texture measurement is not clear (individual grain of cooked rice or lump of cooked rice grains?). There is an error in the kinetic equation used. Equation 2 only valid for zero order reaction but the authors tried to model starch hydrolysis using first order reaction.
Results:	<p>More explanations are needed in regard to the images in Figs. 1 and 2. What are the findings or phenomena that the authors wanted to show from those figures? Are there any differences among the cycles and varieties? Why such differences (if any) existed?</p> <p>Data in Table 1 need to be clarified; do they represent the hardness of individual cooked rice grain or lump of cooked rice grains. This is important since interpretation of the measurement results will depend on the samples used.</p> <p>The author(s) stated in text that there was no significant difference in hardness among rice varieties. The author(s) need to check again the statistical analysis results since judging from the means and standard deviations given in Table 1, the hardness values seems to differ significantly among the varieties. The author(s) also stated in text that there was no significant difference in lightness among rice varieties. This statement seems to contradict the data presented in Fig. 3.</p> <p>It will be more informative if the authors give a table for results of analysis of variance for all the variables measured.</p> <p>The author(s) need to verify the equation used to obtain the k values in Table 2. If these values were</p>

	<p>calculated using Equation 2, then they represent the zero order rate constants, not the first order that the authors wanted.</p> <p>The authors argued that the higher the amylose content the lower the rate of hydrolysis since the amount of resistant starch formed through retrogradation was higher. Therefore they argued that the lower content of amylose in waxy rice led to higher rate of hydrolysis. I think the authors should measure the amount of amylose that did not undergo retrogradation in each sample to be able to arrive at a right conclusion. Is the amylose that did not undergo retrogradation was higher in low amylose rice (waxy rice) than in high amylose rice and why? Was it higher in the high amylose rice and if so why it degraded slower?</p>
Discussion:	The discussion part of this manuscript is lacking in details. There should be thorough discussions on the significant effects, or the lack of the effect, of rice type and autoclaving-cooling cycle on the parameters measured.
How well is the paper integrated with current research :	The content of this manuscript is relevant to the current research in the field.
Overall evaluation on the paper:	The findings from this study provide valuable scientific information but this manuscript needs major revision as previously outlined in each section before it can be published. There are many minor grammatical errors throughout the manuscript.

SECTION II (Cont.)

Bibliography/References:	The references used are relevant to the topic of this manuscript but additional references (see adequacy of literature review) are needed to be able to explain and interpret the experimental results.
Others:	Grammatical errors were found in many parts and the manuscript needs proofed reading.
Adequacy of literature review	This manuscript is still lacking in literatures on the mechanisms of starch retrogradation, especially due to heating and cooling, and the effects of retrogradation on hydrolysis of starch. Information on starch retrogradation in high amylose and low amylose rice is also important.
Figures:	Figure 4 needs to be revised to give the standard deviation values as given in Figs. 3 and 5.
Tables:	A table summarizing results of analysis of variance for all the parameters measured needs to be added.

SECTION III - Please rate the following: (1 = Excellent) (2 = Good) (3 = Fair) (4 = poor)

Originality:	2
Contribution To The Field:	2
Technical Quality:	3
Clarity Of Presentation :	3
Depth Of Research:	3

SECTION IV- Research contribution rating: (Kindly Mark With An X)

Major contribution	
Reasonable contribution	X
Marginal contribution	
No contribution	

SECTION V – Recommendation for publication: (*Kindly Mark With An X*)

Accept As Is:	
Requires Minor Corrections:	
Requires Moderate Revision:	
Requires Major Revision:	X
Submit To Another Publication Such As:	
Rejection(Please give reasons)	

SECTION VI:



From: filli pratama [mailto:fillipratama@gmail.com]

Sent: Sunday, June 11, 2017 11:24

To: giurgulescu@yahoo.com

Subject: new manuscript submission

Dear Carpathian Journal of Food Science and Technology editor,

herewith the attached files of new manuscript submission:

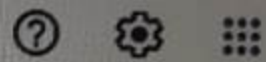
1. Full manuscript (with authors)
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Information from ESET NOD32 Antivirus, version of virus signature database 14459 (20161117)

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2,699 of 3,149 <

From: filli pratama [mailto:fillipratama@gmail.com]
Sent: Tuesday, June 27, 2017 05:45
To: Giurgiulescu Liviu <giurgiulescu@yahoo.com>
Subject: Re: new manuscript submission

Dear editor,

I am writing to ask the status of manuscript CJFST64.2017.06. Thank you very much.

Best Wishes,
Filli Pratama

On Mon, Jun 12, 2017 at 3:22 AM, Giurgiulescu Liviu <giurgiulescu@yahoo.com> wrote:

Dear author,

Thank you to choose Carpathian Journal of Food Science and Technology to publish your work. Your manuscript titled **EFFECT OF AUTOCLAVING-COOLING ON THE PHYSICAL PROPERTIES, MICROSTRUCTURE AND STARCH HYDROLYSIS OF MILLED RICE** was introduced in review process. Please consider for future conversation number **CJFST64.2017.06**.

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CJFST64.2017.06 Final decision accept for publish - major revision

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Liviu Giurgulescu <giurgulescu@yahoo.com>

to me

Fri, Jan 12, 2018, 11:32 PM



Dear author,

Your manuscript CJFST64.2017.06 titled **EFFECT OF AUTOCLAVING-COOLING ON THE PHYSICAL PROPERTIES, MICROSTRUCTURE AND STARCH HYDROLYSIS OF MILLED RICE** was accept for publish after major revision. Please make all the correction and send back to obtain final decision.

Regards,

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Editor in chief Carpathian Journal of Food Science and Technology

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19:40

25/06/2021



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filli pratama <fillipratama@gmail.com>

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Mon, Jul 9, 2018, 7:58 AM



Dear Editor,

I am sending this email to you regarding the manuscript of CJFST 64.2017.06. Would you please update the status of the manuscript.
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Best Wishes,

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Jul 23, 2018, 5:36 AM



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Many Thanks



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