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KORESPONDENSI

8624835: Acknowledging Receipt of Electronic Files

Inbox ×



International Journal of Food Science <ahmed.khaled@hindawi.com>

to me, ahmed.khaled, v.prihananto, budi.sustriawan, itpdidik, rizanur27

Dear Dr. Aini,

This is to confirm the receipt of the electronic files of Research Article 8624835 titled "The formulation of the uploaded files and contact you if anything else is needed.

Thank you for your cooperation.

Best regards,

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Ahmed Khaled

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The formulation of cheese analogue from sweet corn extract

PUBLISHED

ID 8624835

Nur Aini ^{SA CA} ¹, Vincentius Prihananto¹, Budi Sustriawan¹,
Didik Romadhon¹, Riza Nur Ramadhan¹ + [Show Affiliations](#)

Article Type

Research Article

Journal

International Journal of Food
Science**Academic Editor** Ibrahim Salam A.

Submitted on 2019-03-16 (3 years ago)

▼ Abstract

Analogue cheese made from sweet corn extract was expected to fulfill the people's need for cheese and as alternative cheese made from cow's milk. The use of maltodextrin as a filler and citric acid as an acidulant were expected to improve the characteristics of corn cheese. The aims of this article were to 1) determine the optimum concentration of maltodextrin, papain and citric acid in order to produce corn milk-based cheese analogue with the best characteristics; 2) determine the characteristics of cheese analogue produced using the optimum concentration. The research design used in this study was Response Surface Methodology (RSM) based on Central Composite Design (CCD) with three factors: citric acid concentration (0.12%, 0.16%, and 0.20%), commercial papain (0.026%, 0.030%, and 0.034%) and maltodextrin (10%, 15%, and 20%). The optimum formula to produce cheese analogue with the highest protein content and yield was with the addition of 0.20% citric acid, 0.029% papain and 20% maltodextrin. The cheese analogue produced from the optimum formula had moisture content of 61.590%, yield of 17.512%, total dissolved solids of 19.00 °Brix, dissolved protein of 19.837%, acidity (pH) of 5.4 and fat of 6.976%. The sensory characteristics of cheese analogue spread from sweet corn extract corn is similar to cheese from cow's milk, ie had a yellowish-white color, distinctive aroma of cheese, did not taste sour, soft texture, and easy to spread. Therefore, it was possible to explore the sweet corn as ingredient of spread cheese that has low fat content.



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1645818: Authors' Feedback Needed Inbox x



santhiya.sankar@hindawi.com

to me, v.prihananto, budi.sustriawan, juni.sumarmono, nuraini_munawar, didikroma9

Dear Dr. Aini,

This is regarding manuscript 1645818 titled "The Formulation of Cheese Analogue from Sweet Corn checking your manuscript, we had comments regarding the following points:

We found significant reuse of wording in the Methods section between your manuscript and Nur Aini [Is/ijfs/2019/8624835/](https://doi.org/10.1155/2019/8624835), which is not cited in this section. Please cite that article in the Methods section. The email address registered on the Manuscript Tracking System for Dr. Riza Nur Ramadhan does not match the Journal of Food Quality was mentioned in the header of the PDF file. Please clarify to which journal

The Supplementary Material seems to be unreal and therefore it has been removed.

We look forward to hearing from you.

Best regards,

Santhiya Sankar
Editorial Office
Hindawi
<http://www.hindawi.com>



nur.aini 1 <nur.aini@unsoed.ac.id>

to santhiya.sankar



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We look forward to hearing from you.

Best regards,

Santhiya Sankar

Editorial Office

Hindawi

<http://www.hindawi.com>



nur.aini 1 <nur.aini@unsoed.ac.id>

to santhiya.sankar

Dear Dr. Sankar

Sorry, but I'm not careful so there are some wrong part

The article has been revised (the title of journal and method) on request

And about the email of Riza Nur Ramadhan , how should I fix it?

Thank you very much

Nur Aini

International Journal of Food Science

The Formulation of Cheese Analogue from Sweet Corn by the
Addition of Maltodextrin, Panasin, and Lime Extract using



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Santhiya Sankar <santhiya.sankar@hindawi.com>

to me

Dear Dr. Aini,

Many thanks for your response.

Please provide us with an alternative email address for the author Dr. Riza Nur Ramadhan

Best regards,

Santhiya Sankar
Editorial Office
Hindawi
<http://www.hindawi.com>



nur.aini 1 <nur.aini@unsoed.ac.id>

to Santhiya

Dear Dr Sankar

Here is email address for Riza Nur Ramadhan: rizanurramadhan100@gmail.com



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Cooperation Needed: 8624835: Author's Feedback Request



Ahmed Khaled <ahmed.khaled@hindawi.com>

to me, v.prihananto, budi.sustriawan, itpdidik, rizanur27

Dear Dr. Aini,

I still have not received your response to my previous emails. We cannot proceed with the publication

This is regarding the publication process of manuscript 8624835 titled "The formulation of cheese and Supplementary Materials file.

I look forward to your response.

Best regards,

Ahmed

Ahmed Khaled

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From: Ahmed Khaled <ahmed.khaled@hindawi.com>

Date: 3/28/2019 4:06:50 PM

Subject: Fwd: 8624835: Author's Feedback Requested

To: <nuraini@unsd.ac.id>



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Please confirm the receipt of my previous email, and provide your response at your earliest convenience.

Your assistance is needed in order to avoid any further delay.

Best regards,

AHmed

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Date: 3/25/2019 10:31:40 AM

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To: <nur.aini@unsoed.ac.id>

Cc: <v.prihananto@unsoed.ac.id>, <budi.sustriawan@unsoed.ac.id>, <itpdidik@gmail.com>, <rizan@unsoed.ac.id>

Dear Dr. Aini,

This is regarding the publication process of manuscript 8624835 titled "The formulation of cheese and Supplementary Materials file.

I look forward to receiving your response.

Best regards,



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I look forward to receiving your response.

Best regards,

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Ahmed Khaled

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Warning: The Cubic model is skewed.

Fit Summary

Response 1: Yield

| Source | Sequential | Sum of Squares | Mean Square | F | Prob > F | Adjusted R ² | Predicted R ² |
|-----------|------------|----------------|-------------|--------|----------|-------------------------|--------------------------|
| Linear | 0.0000 | 0.0000 | 0.0000 | 0.0000 | 0.9999 | 0.0000 | 0.0000 |
| 2FI | 0.0000 | 0.0000 | 0.0000 | 0.0000 | 0.9999 | 0.0000 | 0.0000 |
| Quadratic | 0.0000 | 0.0000 | 0.0000 | 0.0000 | 0.9999 | 0.0000 | 0.0000 |
| Cubic | 0.0000 | 0.0000 | 0.0000 | 0.0000 | 0.9999 | 0.0000 | 0.0000 |

Sequential Model Sum of Squares (Type I)

mat.8624835.v2 (1.



nur.aini 1 <nur.aini@unsoed.ac.id>

to Ahmed

Dear Prof Ahmed Khaled

Forgive me for being late in answering my email because in the past 2 weeks, my institution's e-mail

The data shows the results of statistical tests, the explanation of which is already in the text.

So, the data is only as supporting material.

Thank you



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International Journal of Food Science <ahmed.khaled@hindawi.com>

to me, budi.sustriawan, itpdidik, rizanur27, v.prihananto

Dear Dr. Aini,

I am pleased to let you know that the first set of galley proofs of your Research Article 8624835 titled System (OPS).

Using the OPS, you can quickly and easily make corrections directly to your galley proofs and submit

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To expedite the publication of your manuscript, please send us your corrected galley proofs within the

Best regards,

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Ahmed Khaled <ahmed.khaled@hindawi.com>

to me

Dear Dr. Aini,

I am pleased to let you know that your article has been published in its final form in "International Journal of Food Science", "The Formulation of Cheese Analogue from Sweet Corn Extract," International Journal of Food Science. You can access this article from the Table of Contents of Volume 2019, which is located at the following

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