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#7720 Editing

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Authors Nur Aini, Budi Sustriawan, - Muthmainah, Melda Ruth Maulina, Vincentius Prihananto, Gunawan Wijonarko 

Title Estimation of the Shelf-Life of Corn Yoghurt Packaged in Polyethene Terephthalate Using the Accelerated Shelf-Life Method

Section Articles

Editor Rahmat Hidayat 

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#7720 Review

SUMMARY **REVIEW** EDITING

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#7720 Summary

SUMMARY REVIEW EDITING

Submission

Authors	Nur Aini, Budi Sustriawan, - Muthmainah, Melda Ruth Maulina, Vincentius Prihananto, Gunawan Wijonarko
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Dear Prof Sri Atmaja Putra,

Chief editor International Journal of Advanced Science, Engineering and Information Technology

I sent an article titled Estimation of the Shelf-Life of Corn Yogurt Packaged in Polyethylene Terephthalate using the Accelerated Shelf-Life Method for publication in the International Journal of Advanced Science, Engineering and Information Technology

SUGGESTED REVIEWERS

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I really hope this article can be published in the International Journal on Advanced Science, Engineering and Information Technology

Thank you for the support

Sincerely,

Nur Aini

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Title and Abstract

Title	Estimation of the Shelf-Life of Corn Yoghurt Packaged in Polyethene Terephthalate Using the Accelerated Shelf-Life Method
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Abstract	Corn yoghurt is a new product that is being developed, so it needs to determine its shelf life based on its packaging. Packaging that can be used for yoghurt is a bottle of polyethene terephthalate. The purpose of this study was to identify the kinetics of quality decrease of corn yoghurt packed in polyethene terephthalate bottles and estimate its shelf-life. The stages of establishing shelf-life included determining the quality change rate during storage, selecting reaction order, calculating activation energy, determining critical points, and calculating shelf-life. Corn yoghurt was packed in a polyethene terephthalate bottle, then stored at 25°C, 30°C, and 35°C. The analysis was done every seven days, from day-0 to day-21. Parameters analyzed were lactic acid bacteria content, pH, total acid, total dissolved solids, protein, and viscosity. The results showed that corn yoghurt is still acceptable by more than 50% panelists in 21 days of storage at a temperature of 35°C. Lactic acid bacteria, total dissolved solids, and protein content decreased during storage, while the pH, total acid, and viscosity increased. Corn yoghurt packed in polyethene terephthalate and stored at 5°C, 10°C, 15°C, and 20°C have 41, 40, 39, and 38 days of shelf-life, respectively. The implication is that yoghurt-corn packed with polyethene terephthalate has a better shelf life than existing yoghurt to be applied further.
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Indexing

Keywords Accelerated shelf-life test (ASLT); arrhenius; corn yoghurt; polyethylene terephthalate; shelf-life.

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Supporting Agencies

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Rahmat Hidayat <rahmat@insightsociety.org>

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Dr Nur Aini:

We have reached a decision regarding your submission to Internatic Journal on Advanced Science, Engineering and Information Technol "Estimation of the Shelf-Life of Corn Yogurt Packaged in Polyethyler Terephthalate using the Accelerated Shelf-Life Method".

Our decision is to: Revision Required

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kepada Rahmat

Dear Dr. rahmat Hidayat

I have been working on article revisions that I upload in the journal s
Thank you for the opportunity and extension of time given.
We apologize for the delay, because I did not receive a notification c

Best regards

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Indonesia

Balas

Teruskan