BUKTI KORESPONDENSI PUBLIKASI

NAMA PENULIS:	**Agus Wijanarka,** Yustinus Marsono, Eni Harmayani dan Toto Sudargo
JUDUL:	"Effect of pre-gelatinization on physicochemical and functional properties of gayam *(Inocarfus fagifer* Forst.) flour
NAMA JURNAL:	Jurnal American Journal of Food Technology (AJNT)

COVER LETTER FOR SUBMISSION OF NEW MANUSCRIPTS

Dear Editor-in-Chief

American Journal of Food Technology

Subject: SUBMISSION OF NEW MANUSCRIPT FOR EVALUATION

I am enclosing herewith a manuscript entitled "Effect of pre-gelatinization on physicochemical and functional properties of gayam *(Inocarfus fagifer* Forst.) flour" submitted to "American Journal of Food Technology" for possible evaluation.

With the submission of this manuscript I would like to undertake that the above mentioned manuscript has not been published elsewhere. This manuscript was also accepted for publication elsewhere or under editorial review for publication elsewhere; and that my Institute's (Department of Nutrition, Yogyakarta Health Polytechnic, Indonesia) representative is fully aware of this submission.

Select Type of Submitted manuscript: Original Article

For the Editor-in-Chief, I would like to disclose the following information about the project:

The research project was conducted under the supervision of:

1. Prof. Dr. Ir. Yustinus Marsono, M.S.
   Department of Food and Agricultural Product Technology, Faculty of Agricultural Technology, Gadjah Mada University, Indonesia

2. Dr. Toto Sudargo, SKM, M.Kes.
   Department of Health Nutrition, Faculty of Medicine, Gadjah Mada University, Indonesia

3. Prof. Dr. Ir. Eni Harmayani, M.Sc.
   Department of Food and Agricultural Product Technology, Faculty of Agricultural Technology, Gadjah Mada University, Indonesia

This research project was conducted from August to December 2015.

I would also like to share the following information with Editor-in-Chief

I have the following similar manuscripts already published from this project:

Original research:
Wijanarka A, Sudargo T, Harmayani E, Marsono Y. 2016. Changes in resistant starch content and glycemic index of pre-gelatinized gayam (*Inocarfus fagifer* Forst.) flour. *Pak J Nutr* 15 (7): 649-654.

For quick understanding about the importance of the project following are the significant findings of my submitted article?

Previous research on gayam flour has focused primarily on the conventional processing of gayam seeds into a flour product. The information of the physicochemical and functional properties from pre-gelatinized gayam flour are essential in providing a sound scientific basis for the development of new food products, especially related to the use of food for substituting or replacing other flour such as wheat flour. This is a large practical important for the food industries.

How findings of this research work are unique in their nature?

The significant differences in physicochemical and functional properties were observed among the pre-gelatinized gayam flours with respect to starch, amylose content, color, microstructure, WHC, OHC, and pasting properties, while moisture, ash, protein, fat, carbohydrate, and dietary fiber content did not differ significantly. The pre-gelatinization treatment of gayam seed increased the whiteness index, WHC, and swelling power, but decreased OHC, solubility, peak viscosity, trough viscosity, breakdown viscosity, and final viscosity. The results showed the pre-gelatinized gayam flours have the potency as a source of good dietary flour for substituting or replacing other flour such as wheat flour in a new food product development.

A paragraph explaining why your manuscript is appropriate for the selected journal

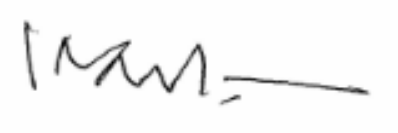
A major problem of processing gayam seed into gayam flour is the formation of brown color due to the oxidation reaction of polyphenol groups by enzymes. The brown color of gayam flour can affect the nutritional and sensory properties of food products that are substituted or replaced with it. The previous study have been developed some methods to eliminate the enzymatic browning such as blanching and soaking in sodium bisulphite solution. But, there were weakness of the previous methods that they needed more energy for processing and production time, whereas pre-gelatinization of gayam seed could reduce the energy required for processing and production time.

Last update on August 10, 2011

Thank you for your consideration.

I look forward to hearing from you at your earliest convenience.

Yours sincerely,



Agus Wijanarka

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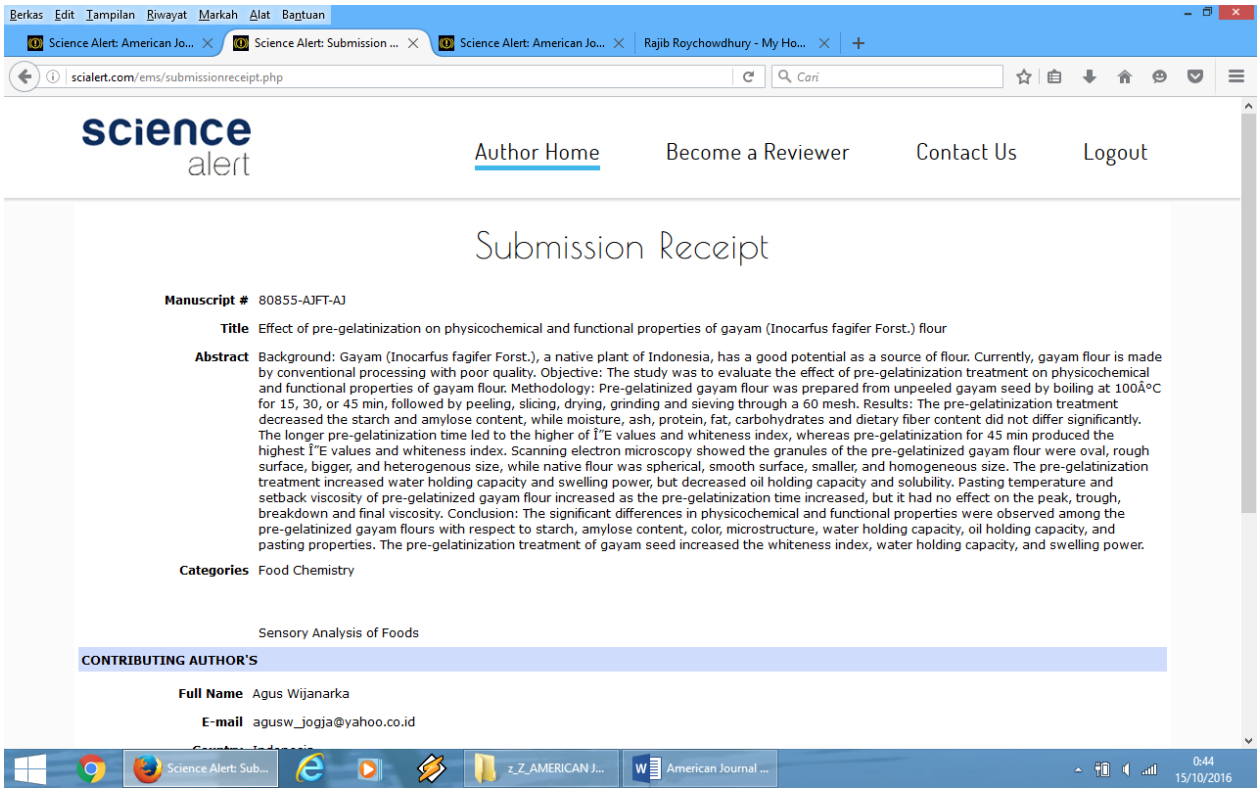

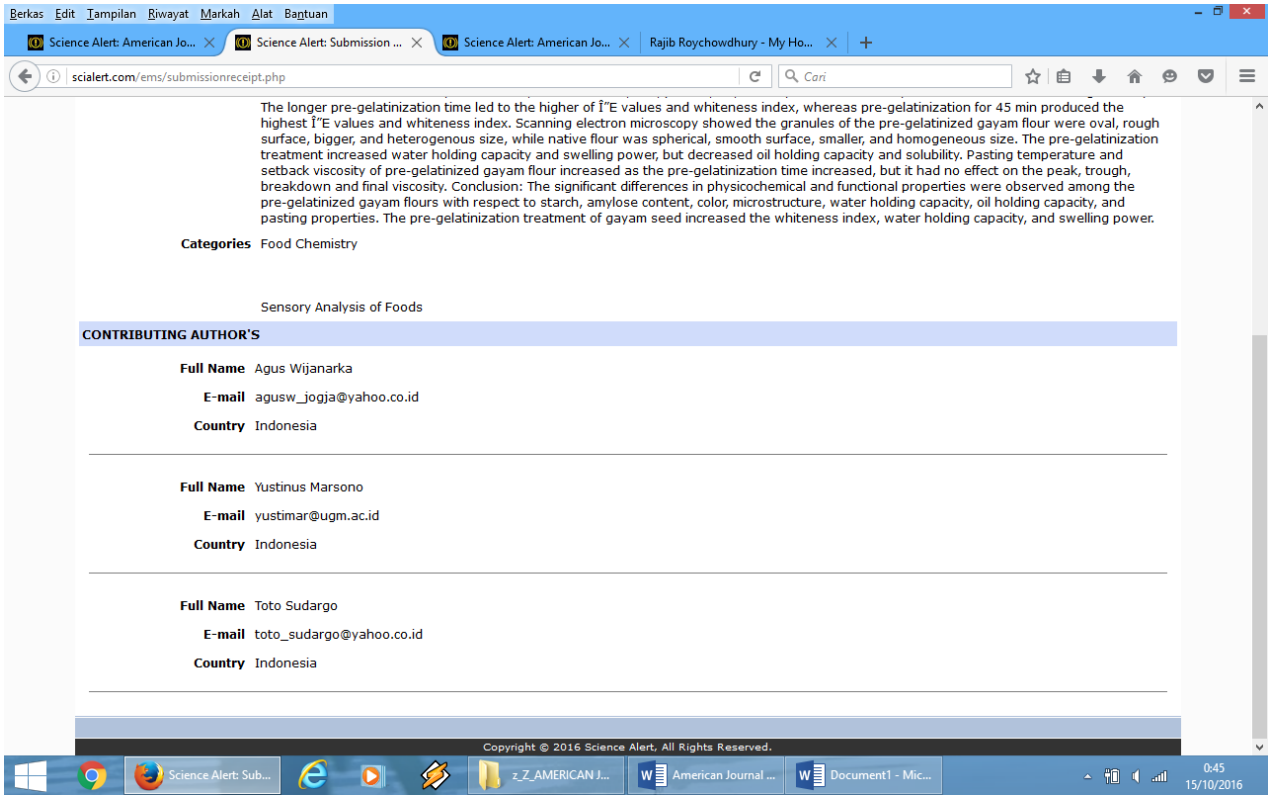

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Manuscript # 80855-AJFT-AJ

Title Effect of pre-gelatinization on physicochemical and functional properties of gayam (Inocarfus fagifer Forst.) flour

Abstract Background: Gayam (Inocarfus fagifer Forst.), a native plant of Indonesia, has a good potential as a source of flour. Currently, gayam flour is made by conventional processing with poor quality. Objective: The study was to evaluate the effect of pre-gelatinization treatment on physicochemical and functional properties of gayam flour. Methodology: Pre-gelatinized gayam flour was prepared from unpeeled gayam seed by boiling at 100Â°C for 15, 30, or 45 min, followed by peeling, slicing, drying, grinding and sieving through a 60 mesh. Results: The pre-gelatinization treatment decreased the starch and amylose content, while moisture, ash, protein, fat, carbohydrates and dietary fiber content did not differ significantly. The longer pre-gelatinization time led to the higher of Î”E values and whiteness index, whereas pre-gelatinization for 45 min produced the highest Î”E values and whiteness index. Scanning electron microscopy showed the granules of the pre-gelatinized gayam flour were oval, rough surface, bigger, and heterogenous size, while native flour was spherical, smooth surface, smaller, and homogeneous size. The pre-gelatinization treatment increased water holding capacity and swelling power, but decreased oil holding capacity and solubility. Pasting temperature and setback viscosity of pre-gelatinized gayam flour increased as the pre-gelatinization time increased, but it had no effect on the peak, trough, breakdown and final viscosity. Conclusion: The significant differences in physicochemical and functional properties were observed among the pre-gelatinized gayam flours with respect to starch, amylose content, color, microstructure, water holding capacity, oil holding capacity, and pasting properties. The pre-gelatinization treatment of gayam seed increased the whiteness index, water holding capacity, and swelling power.

Categories Food Chemistry

Sensory Analysis of Foods

CONTRIBUTING AUTHOR'S

Full Name Agus Wijanarka

E-mail agusw_jogja@yahoo.co.id

Country Indonesia

Full Name Yustinus Marsono

E-mail yustimar@ugm.ac.id

Country Indonesia

Full Name Toto Sudargo

E-mail toto_sudargo@yahoo.co.id

Country Indonesia

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Selasa, 7 Februari, 2017 14:07

Dear Agus Wijanarka

As a platform for global academic communication, the quality of journal has always an aspect attracting much of our attention. To ensure quality of our publication and to better serve the peers in academic circle, we now call for reviewers among professionals and experts of the world. We will work hard to become a world-class publishing forum.

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Dec 28, 2016

Mr. Agus Wijanarka,
nill

Subject: Acceptance Letter for Article No. 80855-AJFT-AJ

It's a great pleasure for us to inform you that below mentioned manuscript has been accepted for publication in American Journal of Food Technology as Research Article on the recommendation of the reviewers.

Title: Effect of pre-gelatinization on physicochemical and functional properties of gayam (Inocarfus fagifer Forst.) flour

Author's Name: Agus Wijanarka, Yustinus Marsono and Toto Sudargo

Receiving Date: October 14, 2016

Regards

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Payment of Article 80855-AJFT-AJ

January 4, 2017

Madiha Saeed
Academic Editor
American Journal of Food Technology

Dear Madam,

Thank you for your information that my research article with the ID number 80855-AJFT-AJ has been accepted for publication in American Journal of Food Technology.

I have paid by wire transfer (tele transfer). I enclose herewith a copy of the bank receipt.

Thank you very much.

Sincerely yours,

Agus Wijanarka

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