



UNIVERSITAS AHMAD DAHLAN
FAKULTAS FARMASI

Kampus I : Jl. Kapas 9, Semaki Yogyakarta 55166

Kampus II : Jl. Pramuka 42, Sidikan, Yogyakarta 55161

Kampus III : Jl. Prof. Dr. Soepomo, Janturan, Yogyakarta 55164

Kampus IV : Jl. Ahmad Yani, Tamanan, Banguntapan, Bantul Yogyakarta 55191

Kampus V : Jl. Ki Ageng Pemanahan 19, Sorosutan Yogyakarta

Telp.(0274) 563515, 511830, 379418, 371120, Extension Farmasi : 3107, Fax (0274) 564604

SURAT TUGAS

Nomor : F6 / 1043.1 / D.22 / XI / 2022

Yang bertanda tangan di bawah ini :

Nama : Dr. apt. Iis Wahyuningsih, M.Si
NIPM/NIDN : 60970157/0503066803
Pangkat /Gol : Penata Tingkat I / III d
Jabatan Akademik : Lektor
Jabatan : Dekan Fakultas Farmasi

Menugaskan kepada:

No	Nama	NIY
1	Dr. apt. Laela Hayu Nurani, M.Si.	60990195

Melakukan review di Jurnal Food Research, dengan judul: Effects of wet rendering extraction on the fatty acid and physicochemical profiles of catfish (*Pangalus micronema* Blkr), milkfish (*Chanos chanos forsskal*) and snakehead fish (*Chana striata* Bloch). Pada: 14 November 2022.

Demikian surat tugas ini dibuat, kepada yang bersangkutan untuk dilaksanakan dengan penuh rasa tanggung jawab.

Yogyakarta, 17 Rabiul Akhir 1444 H
12 November 2022 M

Dekan



Dr. apt. Iis Wahyuningsih, M.Si.
NIPM. 60970157

Date: 14th October 2022

Dear Dr. Laela Hayu Nurani,

Food Research FR-2022-518

I would like to invite you to review the manuscript FR-2022-518 entitled “Effects of wet rendering extraction on the fatty acid and physicochemical profiles of catfish (*Pangasius micronema* Blkr.), milkfish (*Chanos chanos* Forsskal.) and snakehead fish (*Chana striata* Bloch).”. We would appreciate receiving your comments within one month, though if you need more time to complete your review, please let us know and we will be happy to grant you an extension.

Attached please find a copy of the manuscript and a Manuscript Evaluation Form. Kindly review the attached manuscript, complete the Manuscript Evaluation Form and email the fully completed Manuscript Evaluation Form to me by or before 14th November 2022.

In the event that you are unable to review this manuscript, please let me know at your earliest convenience. Your cooperation and commitment in this matter is highly appreciated.

We are looking forward to hearing from you.

Kind regards,



Son Radu, Ph.D.
Chief Editor
Food Research (www.myfoodresearch.com)

MANUSCRIPT EVALUATION FORM

Date : 14th October 2022

Manuscript ID : FR-2022-518

Please return by : 14th November 2022

Title of Manuscript : Effects of wet rendering extraction on the fatty acid and physicochemical profiles of catfish (*Pangasius micronema* Blkr.), milkfish (*Chanos chanos* Forsskal.) and snakehead fish (*Chana striata* Bloch).

1. IF YOU CANNOT REVIEW THIS MANUSCRIPT OR MEET THE DEADLINE, PLEASE INFORM US WITHOUT DELAY.
2. Your review should consider the article’s scholarly merit including originality of the research issue and/or methodology, adequacy and rigor of the research methodology and techniques used, quality and rigor of data analysis, comprehensiveness of literature review, and the readability and presentation of the article. Please provide detailed and specific comments to all items. Also, where appropriate please provide suggestions for revision.

COMMENT SHEET

Using item 2 in page 1 as a guideline, please indicate the reasons for your recommendations. Most author(s) will appreciate frankness, combined with a modicum of tact. Even if you recommend that the manuscript be accepted for publication, please provide some general comments to the author(s).

Evaluation Criteria	Grade				
	A (Excellent)	B	C	D	E (Worst)
1. Appropriateness of Contents		v			
2. Originality of Topic		v			
3. Manuscript Format		v			
4. Research Methodology		v			
5. Data Analysis	v				
6. Relevance to the Journal	v				

<p>(REVIEWER'S SECTION)</p> <p>REVIEWER'S COMMENTS/SUGGESTIONS</p>		<p>(AUTHOR'S SECTION)</p> <p>AUTHOR'S ACTION/RESPONSE</p>
		<p>*NOTE FOR AUTHOR: Please state your response to the reviewer's comments/suggestion below</p>
<p>1.</p>	<p>Title <i>It should reflect the article</i></p> <p>If conveying the title of the effect of wet rendering extraction on fatty acid levels and physicochemical profiles, it is necessary to compare it with other extractions. This is not seen in the article.</p>	
<p>2.</p>	<p>Abstract <i>Background, Aim, Methodology and Conclusion</i></p> <p>The method for assessing the quality of fish oil was determined according to the standard method of the Association of Official Analytical Chemist (AOAC) protocol not seen in the method in the abstract.</p> <p>The order of the results needs to be adjusted with the title conveying the fatty acids first before the physicochemical profile.</p>	
<p>3.</p>	<p>Keywords <i>Min. 3 and Max. 6</i></p> <p>Appropriate</p>	
<p>4.</p>	<p>Introduction <i>Concise with sufficient background</i></p> <p>There is no physicochemical profile background in the introduction</p>	
<p>5.</p>	<p>Research design/Methodology <i>Clearly described and reproducible</i></p> <p>Appropriate</p>	
<p>6.</p>	<p>Data Analysis <i>Results well presented and discussed</i></p> <p>Appropriate</p>	
<p>7.</p>	<p>Conclusion <i>A clear summary of the study</i></p> <p>Conclusion "The results of this study indicate that the</p>	

FOOD RESEARCH

	<p>wet rendering extraction method produces various physicochemical characterizations of catfish, milkfish, and snakehead fish oils” is very general conclusions that do not specifically indicate the conclusions of this study.</p>	
8.	<p>References <i>References should follow the journal’s format</i></p> <p>Appropriate</p>	
9.	<p>English Proficiency</p> <p>Good</p>	
10.	<p>Additional comments/suggestions by the reviewer about the article</p> <p>This article deserves acceptance after revision.</p>	

Overall Evaluation

Please choose one.

Accept		Major Revision	
Minor Revision		Reject	

Please return Manuscript and/or Review Comments to:

Professor Dr. Son Radu

Food Research

Email: foodresearch.my@outlook.com