

## Korespondensi dengan Editor IJFS-ISEKI:

1.

### [IJFS] Journal Registration

Inbox



**Cristina Silva** <ejournal@iseki-food.net>

Fri, Jan 11, 2019,  
6:53 PM

to me

Bambang Dwiloka Dwiloka

You have now been registered as a user with the International Journal of Food Studies. We have included your username and password in this e-mail, which will be required for all the work with this journal through its website. At any point, you may ask to be removed from the journal's list of users by contacting me.

Username: bambangdwiloka  
Password: kefirairbdl

Thank you,  
Cristina Silva

---

INTERNATIONAL JOURNAL OF FOOD STUDIES

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2.

### [IJFS] Submission Acknowledgement

Inbox



**Cristina Silva**

Fri, Jan 11, 2019, 8:01  
PM

Bambang Dwiloka Dwiloka: Thank you for submitting the manuscript, "Physical, chemical, and sensory properties of (Cocos nucifera L.) water kefir"



**Bambang Dwiloka** <bambangdwilokaundip@gmail.com>

Fri, Jan 15, 2019,  
2:33 PM

to bdl\_consulting, sitisusanti5678

---

3.

## #718: [IJFS] Submission Acknowledgement

Inbox



**Fátima Miller ISEKI**

Fri, Jan 11, 2019, 9:46  
PM

Dear Bambang Dwiloka Dwiloka, Thank you again for submitting your manuscript to the International Journal of Financial Services Research. However, you must submit the file in



**Bambang Dwiloka** <bambangdwilokaundip@gmail.com> Jan 15, 2019,  
2:32 PM

to Fátima

Dear Fátima Miller,

Thank you for the confirmation. Below I attach the file in word format. Please kindly to upload it for me.

Thank you.

Regards,  
Bambang Dwiloka

Attachments area



**Fátima Miller ISEKI**

Tue, Jan 15, 2019, 6:27  
PM

Dear Bambang Dwiloka, Just to inform you that I already uploaded the word file in your submission that is going to deal with



**Bambang Dwiloka** <bambangdwilokaundip@gmail.com> Jan 22, 2019,  
11:42 AM

to Fátima

Dear Fátima Miller,

Thanks a lot.

Regards,

Bambang Dwiloka

---

4.

## [IJFS] Editor Decision

Inbox



**Rui Costa**

Sat, Mar 30, 2019, 6:05  
PM

Bambang Dwiloka Dwiloka: We have reached a decision regarding your submission to the International Journal of Food Studies: "Physical, chemical, and sensory characteristics of green coconut (Cocos nucifera L.) water"



**Bambang Dwiloka**

Thu, Apr 11, 2019, 12:47  
PM

----- Forwarded message ----- From: Rui Costa <ruicosta@esac.pt> Date: Sat, Mar 30, 2019, 6:05 PM  
Decision To: Bambang Dwiloka



**Bambang Dwiloka** <bambangdwilokaundip@gmail.com> Thu, Apr 11, 2019, 12:47 PM  
to yolandayunivivaaa@gmail.com

----- Forwarded message -----

From: **Rui Costa** <[ruicosta@esac.pt](mailto:ruicosta@esac.pt)>

Date: Sat, 30 Mar 2019 at 18.05

Subject: [IJFS] Editor Decision

To: Bambang Dwiloka Dwiloka <[bambangdwilokaundip@gmail.com](mailto:bambangdwilokaundip@gmail.com)>

CC: <[clsilva@porto.ucp.pt](mailto:clsilva@porto.ucp.pt)>

---

5.

## #718 [IJFS] Editor Decision

Inbox



**Fátima Miller ISEKI** <[csilva@iseki-food.net](mailto:csilva@iseki-food.net)>

Thu, May 9, 2019,  
6:52 PM

to me, ruicosta

Dear Bambang Dwiloka Dwiloka,

Regarding your submission to the International Journal of Food Studies: " Physical, chemical, and sensory characteristics of green coconut (Cocos nucifera L.) water"

kefir", we are waiting for your revised version for more than 1 month now. If you are still interested in publishing the article please resubmit your revised version until maximum May 15th.

Kind regards,

Fátima Miller  
On behalf of Cristina Silva

On 30/03/2019, 11:05, "Rui Costa" <[ruicosta@esac.pt](mailto:ruicosta@esac.pt)> wrote:

> Bambang Dwiloka Dwiloka:

>

> We have reached a decision regarding your submission to the  
> International Journal of Food Studies: "Physical, chemical, and sensory  
> characteristic of green coconut (Cocos nucifera L.) water kefir".

>

> Our decision is that we will reconsider your work for publication in  
> the International Journal of Food Studies, if you proceed with the  
> modifications suggested (please see reviewers' comments below). The  
> submission needs to be significantly re-worked, but with the  
> appropriate changes, may be accepted.

> The deadline for sending your answer is after 15 working days.

> Please upload your revised version with a detailed answer to all  
> reviewers questions and requests.

>

> My very best regards,

> Rui Costa

> Associate Editor

>

>

>

>

>

> Reviewer 1

> The study scope is in line with the journal, but the manuscript  
> requires major revision in both writing the materials and methods as  
> well as result interpretation. These are the issues regarding the manuscript:

>

> Materials & Methods

> [Line 74] Please state from which website/brand of the kefir grains  
> that you used in this study.

> [Line 74] Please use the correct spelling for the Methylene red and Blue.

> I

> believe the on in the manuscript is Bahasa's spelling.

> [Line 75-80] Only list the important utilities only such as the oven  
> with its, brand and place of origin (By the way, please also correct  
> the <sup>3</sup>Jerman<sup>2</sup> spelling). There is no need to list all the glassware.

> [Line 84-85] Is the fermentation temperature for each different time is

>controlled? If then, what is the fermentation temperature of the kefir?  
>[Line 97-98] Please state the constant that you use (and the type of  
>tubes that you used). This is because not everyone is able to read or  
>search the Moechtar Method online.  
>  
>[Line 111-141] The methods described in the paragraph are filled with  
>grammatical problems. Please review and paraphrase the paragraphs.  
>Please also provide the formula used for each of the proximate analysis  
>that you had done based on the citation.  
>Sensory evaluation test  
>[Line 145-146] Is there any citation or at least, state the reason why  
>you used these sensory attributes (sourness, sour aroma, soda  
>sensation, turbidity and viscosity) in the sensory test, [Line 147-148  
>& Line 438-439] In this paragraph, you state that the panelist had to  
>assay 5 samples and ranked each attribute with 1-5 scale for analysis.  
>But, in the caption of Table 3, you state the score for sensory test  
>range from 1 until 4, each representing very high, high, low and very  
>low. Which one is the one that you used?  
>[Line 204, 205, 206] I do not understand what the meaning of the sentence:  
><sup>3</sup>Šoverhaul during the fermentation process<sup>2</sup> and <sup>3</sup>Šoverhaul sucrose into  
>monosaccharidesŠ<sup>2</sup>. I never heard overhaul being used to describe a  
>biological reaction. Please change the term.  
>Protein Content  
>[Line 246-247] What do you mean by <sup>3</sup>statistically obtain<sup>2</sup>? Please  
>paraphrase the sentence.  
>  
>Fat Content  
>[Line 262-263] Did you identify invertase enzyme in your study? If not,  
>please change. If the statement is based on another paper, please cite  
>the paper.  
>Soda sensation of green coconut water kefir [Line 288-290] Where does  
>the term for describing the sensation of cooling comes from? Did you  
>also conduct descriptive sensory test? Please provide citation if you  
>did obtain it from a paper.  
>Tables  
>[Table 1, 2 & 3]  
>The number units in the tables are not uniform. Table 1&2 units used  
>the <sup>3,2</sup> (comma) for denoting digit points, but table 3 used <sup>3.2</sup> For  
>denoting digit points. Please refer to the journal format and correct  
>it accordingly.  
>Superscripted letters on the same line denote significant different.  
>But please state which direction of line? (Horizontal, or vertical?)  
>Overall comments The meaning of ideal [Line 25], optimal [Line 66] and  
>acceptance [Line 327] is different and not interchangeable. I believe  
>this study objective is to produce the most acceptable green coconut  
>water kefir based on different fermentation time. (I might be wrong).  
>But regardless, please used a single term and paraphrase your paper  
>accordingly.  
>  
>Reviewer 2

>This is an interesting and novel research aimed at optimization of  
>fermentation process of green coconut water with kefir grains in order  
>to obtain functional food product. Research paper is well structured  
>and presents a broad variety of parameters measured using reliable methods.

>For

>the first time the water kefir was produced from green coconuts  
>containing higher amounts of value added components. So this research  
>can result in sustainable technology of a new functional probiotic product.  
>However, there are some statements in the paper that require  
>clarification.

>

>General comments

>It is widely known that fermentation process is highly dependent on the  
>temperature and concentration of starter culture. The paper  
>demonstrates the effect of fermentation time on complete set of  
>physicochemistry and sensory parameters, however do not consider the  
>effect of temperature and starter culture. Why the temperature of  
>fermentation is not mentioned in the abstract? Is the starter culture  
>for the water kefir and the milk-based kefir the same?

>One of the parameters measured in this research is water content. Why  
>this parameter was selected? Isn't it enough to determine Total  
>Dissolved Solids?

>The authors state 12 hours as the ideal fermentation time as the product has  
>preferable sensory parameters: low level of sourness, low soda  
>sensation, high sour smell, high viscosity and low turbidity<sup>2</sup>. However  
>the research outcomes demonstrate that the panelists could not  
>distinguish soda sensation in all samples of coconut water kefir (not  
>only in T1). As for the sour aroma the paper states: 3the longer  
>fermentation time the more volatile compounds produced so that  
>intensity of the sour aroma would increase<sup>2</sup> (300-301). Following this  
>statement we can assume that the selection of shortest fermentation  
>time (12h) should not provide high sour smell (28).

>

>Specific comments

>L39 What is meant by the phrase: 3It represents a potentially  
>effective means of probiotic because of the microbes<sup>2</sup>? Can the product  
>be named functional because of microbes?

>L 52-53 3green coconut water contains higher nutrients, especially on  
>potassium substances. The word on should be deleted L 57 The phrase  
>3Producing coconut water kefir is not much different with producing  
>kefir milk<sup>2</sup> should be corrected to make it more clear. For  
>example: 3Production of coconut water kefir is not much different from  
>milk kefir<sup>2</sup> L 73 3Kefir grains were obtained from online<sup>2</sup>. Who is the  
>producer of the grains? Was the culture standardized?

>L 83. 35% of kefir grains were added and put into jars (began the  
>fermentation process)<sup>2</sup> What is 5% of kefir grains? How 5% is measured?  
>Is it weight or volume? Is it 5% of a mother culture or of dry kefir  
>grains?

>L160-164 pH value effect. 3In the water kefir with a duration of 12  
>hours fermentation, the difference was significant<sup>2</sup> (difference between

>what?) while the duration of 24 hours, 36 hours and 48 hours  
>fermentation did not cause significant level. If pH is so low in case  
>of 24 hours (pH 3,4), 36 hours (pH 3,6) and 48 hours (3,68), why is it  
>mention that fermentation did not cause significant level? The text of  
>this paragraph (L160-164) should be written more clear.  
>L173-175 <sup>3</sup>The presence of too many free hydrogen ions (H<sup>+</sup> 174 ) makes  
>it possible to affect the survival of the bacteria themselves that  
>caused the increased in pH value in 36 and 48 hours fermentation<sup>2</sup>.  
>Increase in free hydrogen ions definitely affects the survival of the  
>bacteria, so the pH value should stop to decrease. But in the  
>experiment of author the pH value demonstrates an increase in case of  
>T4. Why?  
>L 186-188 <sup>3</sup>The other factors that could affect viscosity of kefir were  
>the sourness which were produced by the fermentation process due to  
>the bacterial starter which is able to agglomerate casein<sup>2</sup>. As it is  
>mentioned in the paper, TDS of green coconut water contain only sugars  
>but not casein. How can the agglomeration of casein be a reason of  
>viscosity in case of water kefir?  
>L236-243 goes into contradiction with L 191-197. TDS and water content  
>have strong correlation. Why the difference in TDS between samples T1,  
>T2, T3,  
>T4  
> and difference in water content between samples T1, T2, T3, T4 are  
>not corresponding?  
>L 257-266 Fat content. The author states that <sup>3</sup>fat content in water  
>kefir with different fermentation time did not produce a significant  
>effect<sup>2</sup>. But the paragraph demonstrate the difference of fat content  
>1,7 (for T1); 1, 95 (T2); 1,75 (T3); 1,67 (T4). The difference between  
>T2 and  
>T1 is more than 12%, T2 and T4 is more that 14%. Can we state that the  
>fermentation time did not produce a significant effect on fat content  
>if the difference is more that 10%?  
>L289-291 <sup>3</sup>It was occurred because the carbon dioxide gas is a volatile  
>compound, moreover the sensation of cooling, bite, burn, and numbing  
>decreased when temperature increased<sup>2</sup>. Any experiments were done with  
>increasing the temperature? If yes what are the temperatures?  
>L322 -323 The text of conclusion is not clear and do not fully  
>correspond to the research outcomes.

>  
>General conclusion of the reviewer: All comments and questions are  
>debatable. The article should be recommended for publication.

> \_\_\_\_\_

>  
>INTERNATIONAL JOURNAL OF FOOD STUDIES

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**6.**

## #718 [IJFS] Unsuitable Submission

Inbox



**Cristina L. M. Silva**

Tue, May 21, 2019, 7:14  
PM

Bambang Dwiloka Dwiloka: Regarding your submission to the International Journal of Food Studies characteristic of green coconu



**Bambang Dwiloka**

Thu, Jul 18, 2019, 9:20  
AM

Dear Cristina I do appologize for unresponses email since I have revising my article. Now, I have b ready to resubmit to ISE



**Fátima Miller ISEKI**

Thu, Jul 25, 2019, 9:47  
PM

Dear Dr. Bambang Dwiloka, Unfortunately, your submission #718: "Physical, chemical, and sensor (Cocos nucifera L.) water kefir"



**Bambang Dwiloka** <bambangdwilokaundip@gmail.com>, Jul 28, 2019,  
10:40 AM

to Fátima

Dear Associate Editor (Dr. Miller)

Have a great day!

thank you very much on your fast response and suggestion. I will do. I hope your sincere help and guidance could help me much.

again thank you very much

sincerely yours

- Dr. Bambang Dwiloka-

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7.

[19131 (temp)] Your manuscript has been submitted successfully.

Inbox



Preventive Nutrition and Food Science <[office@pnfs.or.kr](mailto:office@pnfs.or.kr)> Jul 26, 2019, 8:03 PM

to me

- **Manuscript ID** : 19131 (temp)
- **Manuscript Title** : Physicochemical and Sensory Characteristic of Green Coconut (*Cocos nucifera* L.) Water Kefir

Dear Bambang Dwiloka:

We have received your manuscript entitled `Physicochemical and Sensory Characteristic of Green Coconut (*Cocos nucifera* L.) Water Kefir`. For any further communications, please refer to the manuscript 19131 (temp). Thank you for submitting your article to Preventive Nutrition and Food Science.

Sincerely

The Editorial Office  
Preventive Nutrition and Food Science  
Tel: +82-51-866-3693,4  
Fax: +82-51-866-3695  
E-mail: [office@pnfs.or.kr](mailto:office@pnfs.or.kr)  
Homepage: <http://www.pnfs.or.kr>

• **Abstract** :

This research aims to examine the effect of fermentation time toward physicochemical and sensory characteristic hence determine the most optimal fermentation time of green coconut water kefir according to its sensory attributes. This research used 4 treatments and 5 replications with the variation of fermentation time as follow: T1 with the fermentation time of 12 hours, T2 with 24 hours, T3 with 36 hours, and T4 with 48 hours. The materials used were green coconut water and 5% of kefir grains. The physical characteristics analysis include pH level and viscosity, while the analysis of the chemical characteristics include Total Dissolved Solids (TDS), total of alcohol, water content, protein content, and fat content. The sensory evaluation includes level of sourness, soda sensation, sour aroma, viscosity, and turbidity. This research showed that different fermentation time gave significant effects to pH level, Total Dissolved Solids (TDS), total of alcohol, water content, protein content, and sensory evaluation of green coconut water kefir whereas viscosity and fat content were not affected by the different fermentation time. According to the research, the ideal

fermentation time was 12 hours resulting in the pH level of 4.6; viscosity of 0.09; Total Dissolved Solids (TDS) of 3.80Brix; alcohol content of 1.16%; water content of 97.14%; protein content of 6.64%; fat content of 1.17%; with sensory evaluation of low level of sourness, low soda sensation, high sour smell, high viscosity, and low turbidity.

© 2012 by the Korean Society of Food Science and Nutrition. All Rights Reserved.  
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8.

[19131 (temp)] Your manuscript has not been submitted successfully.

Inbox



**Preventive Nutrition and Food Science** <office@pnfs.or.kr> Jul 29, 2019, 1:33 PM

to me

- **Manuscript ID** : 19131 (temp)
- **Manuscript Title** : Physicochemical and Sensory Characteristic of Green Coconut (*Cocos nucifera* L.) Water Kefir

Dear Bambang Dwiloka:

Thank you for submitting your manuscript to Preventive Nutrition and Food Science. However, your submission has not been completed.

Please visit the instructions for authors to complete your submission and re-submit the manuscript for consideration of publication:

▷ Enter requested modification. :

- The title of manuscript should be presented at the top of the abstract page.

- In case of human studies including **Sensory Evaluation tests**, the approval of local/national ethical committee or the specific name of the approving authorities and **SPECIFIC APPROVAL/ETHICS NUMBER** should be stated in MATERIALS AND METHODS.

- A separate CONCLUSION section is not to be used. Conclusions should be incorporated into DISCUSSION section.

- Please put the method numbers of AOAC you cited in References.

- Please omit 'period or comma' between author name initials in references.

- Please put ' comma ' instead of ' ; ' between author names in References.
- Reference list should be ordered alphabetically by the last name of the first author. Order multi-author publications of the same first author alphabetically with respect to second, third, etc.
- Please omit ' - ' between author name initials in references.
- All article titles should be capitalization only the first letter of the title, any proper nouns or acronyms in References.
- Scientific names should be in italics in Reference.
- All Journal title abbreviations should NOT be in italics in References.
- Please use correct abbreviations of Journal titles in References. (ex; The correct abbreviation of Food Microbiology is [Food Microbiol.]
- There should be 'period' instead of 'comma' right after publication year in References.
- Year of publication in References should not be in BOLDFACE.
- Please put ' : ' instead of 'comma' between volume number and the first page of citation in references.
- Volume numbers in References should NOT be in italic.
- Please omit issue number in References.
- There should NOT be space between volume number and the first page number in references.

You may contact the Editorial Office if you have further questions.  
Thank you for your cooperation.

Sincerely

The Editorial Office  
Preventive Nutrition and Food Science  
Tel: +82-51-866-3693,4  
Fax: +82-51-866-3695  
E-mail: [office@pnfs.or.kr](mailto:office@pnfs.or.kr)  
Homepage: <http://www.pnfs.or.kr>

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9.

## [IJFS] Submission Acknowledgement

Inbox



**Cristina Silva** <[ejournal@iseki-food.net](mailto:ejournal@iseki-food.net)>

Mon, Jul 29, 2019,  
3:32 PM

to me

Bambang Dwiloka Dwiloka:

Thank you for submitting the manuscript, "Physicochemical and Sensory

Characteristic of Green Coconut (Cocos nucifera L.) Water Kefir" to the International Journal of Food Studies.

You will be able to track its progress through the editorial process by logging into the journal web site with the online journal management system that we are using:

Manuscript URL:

<https://www.iseki-food-ejournal.com/ojs/index.php/e-journal/author/submission/793>

Username: bambangdwiloka

If you have any questions, please do not hesitate to contact me. Thank you for considering this journal to publish your work.

Cristina Silva  
International Journal of Food Studies

PS.  
ATTENTION for new submissions after 1st February 2019

The International Journal of Food Studies is an open access journal, offering authors the possibility to have their paper freely available to everyone, including those who do not subscribe. To cover part of the costs of this service, authors are required to pay an article publication charge (APC) of 400 Euros. A special APC price of 350 euros is available to ISEKI\_Food Association members.

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INTERNATIONAL JOURNAL OF FOOD STUDIES

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**10.**

## [IJFS] Editor Decision

Inbox



**Rui Cruz**

Mon, Aug 19, 2019, 1:37 PM

Bambang Dwiloka Dwiloka: We have reached a decision regarding your submission to the International Journal of Food Studies "Physicochemical and Sensory Charact



**Rui Cruz <rcruz@ualg.pt>**

Mon, Aug 19, 2019,  
1:39 PM

to me, clsilva

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Attachments area

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**11.**

## [19131 (temp)] Publication abandonment.

Inbox



**Preventive Nutrition and Food Science** <office@pnfs.or.kr> Sep 3, 2019, 11:24 AM

to me

- **Manuscript ID** : 19131 (temp)
- **Manuscript Title** : Physicochemical and Sensory Characteristic of Green Coconut (Cocos nucifera L.) Water Kefir

Dear Bambang Dwiloka:

We would like to confirm that the manuscript will not be considered for publication.

• **Abstract** :

This research aims to examine the effect of fermentation time toward physicochemical and sensory characteristic hence determine the most optimal fermentation time of green coconut water kefir according to its sensory attributes. This research used 4 treatments and 5 replications with the variation of fermentation time as follow: T1 with the fermentation time of 12 hours, T2 with 24 hours, T3 with 36 hours, and T4 with 48 hours. The materials used were green coconut water and 5% of kefir grains. The physical characteristics analysis include pH level and viscosity, while the analysis of the chemical characteristics include Total Dissolved Solids (TDS), total of alcohol, water content, protein content, and fat content. The sensory evaluation includes level of sourness, soda sensation, sour aroma, viscosity, and turbidity. This research showed that different fermentation time gave significant effects to pH level, Total Dissolved Solids (TDS), total of alcohol, water content, protein content, and sensory evaluation of green coconut water kefir whereas viscosity and fat content were not affected by the different fermentation time. According to the research, the ideal fermentation time was 12 hours resulting in the pH level of 4.6; viscosity of 0.09; Total Dissolved Solids (TDS) of 3.8oBrix; alcohol content of 1.16%; water content of 97.14%; protein content of 6.64%; fat content of 1.17%; with sensory evaluation of low level of sourness, low soda sensation, high sour smell, high viscosity, and low turbidity.

The Editorial Office  
Preventive Nutrition and Food Science  
Tel: +82-51-866-3693,4

Fax: +82-51-866-3695

E-mail: [office@pnfs.or.kr](mailto:office@pnfs.or.kr)

Homepage: <http://www.pnfs.or.kr>

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**12.**

## [IJFS] Submission Acknowledgement

Inbox



**Crist  
ina  
Silva**

Mon, Sep 9, 2019,  
12:09 PM

Bambang Dwiloka Dwiloka: Thank you for submitting the manuscript, "Physicochemical and Sensory Properties of Coconut (Cocos nucifera L.) Water Kefir"



**Bambang Dwiloka**

Tue, Sep 10, 2019, 12:41  
PM

Dear Editorial Team Herewith, I would like to deliver some messages for you that: 1. I already revised the manuscript under the supervision of editorial team



**Fátima Miller ISEKI**

Tue, Sep 10, 2019, 7:55  
PM

Dear Dr. Bambang Dwiloka, Thank you for your email. In order to the editor can proceed with the review of your revised manuscript with



**Bambang Dwiloka <bambangdwilokaundip@gmail.com>** Wed, Sep 11,  
2019, 3:34 PM

to Fátima

Dear Dr. Miller

Thank you very much for the active response.  
I'm willing to proceed soon.

Yours sincerely

-Dr. Bambang Dwiloka-

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13.

## RE: Manuscript #793 Revision

Inbox



**Rui Mariano Sousa da Cruz**

Thu, Sep 12, 2019, 5:34 PM

Dear Dr. Bambang Dwiloka, As previously mentioned, you must upload in the system a file with the modifications and another file with



**Bambang Dwiloka**

Fri, Sep 13, 2019, 8:19 PM

My sincere apologies, I was mistaken uploading the reviewer's responses in notify author section. I will upload the answer file along w



**Fátima Miller ISEKI <csilva@iseki-food.net>**

Fri, Sep 13, 2019, 9:59 PM

to me

Dear Dr. Bambang Dwiloka,

The servers are being restarted in the datacenter.  
I hope this problem would be solved soon.

Kind regards,

Fátima Miller  
On behalf of Cristina Silva

14.

## [IJFS] Editor Decision

Inbox



**Rui Cruz <rcruz@ualg.pt>**

Tue, Sep 17, 2019, 11:38 PM

to me, clsilva

Bambang Dwiloka Dwiloka:

We have reached a decision regarding your submission to the International Journal of Food Studies: "Physicochemical and Sensory Characteristic of

Green Coconut (Cocos nucifera L.) Water Kefir".

Our decision is to accept the manuscript for publication in the International Journal of Food Studies, after some revisions have been made (please see the document in attachment).

The deadline for sending your answer is after 15 working days.

Please upload your revised version with a detailed answer to all reviewers questions and requests.

Best regards,  
Rui Cruz  
University of Algarve  
ISE  
Department of Food Engineering  
[rcruz@ualg.pt](mailto:rcruz@ualg.pt)

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INTERNATIONAL JOURNAL OF FOOD STUDIES

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**15.**

## [IJFS] Editor Decision

Inbox



**Rui Cruz**

Tue, Oct 8, 2019, 6:21  
PM

Dear Bambang Dwiloka, Regarding your submission #793 "Physicochemical and Sensory Characterization of Green Coconut (Cocos nucifera L.) Water Kefir", all figures



**Bambang Dwiloka** <[bambangdwilokaundip@gmail.com](mailto:bambangdwilokaundip@gmail.com)> Tue, Oct 15, 2019,  
4:32 PM

to Rui

Dear Editorial Team,

We would like to inform that we have uploaded new version of the manuscript with the corrections.

Thank you very much

Yours Sincerely

-Dr. Bambang Dwiloka-  
Diponegoro University

---



16.

## [IJFS] Editor Decision

Inbox



**Rui Cruz**

Tue, Oct 15, 2019, 8:22  
PM

Bambang Dwiloka Dwiloka: We have reached a decision regarding your submission to the International Journal of Food Studies "Physicochemical and Sensory Characterization of...



**Bambang Dwiloka** <bambangdwilokaundip@gmail.com> Fri, Oct 18, 2019,  
4:50 PM

to Rui

Dear Rui Cruz

Thank you very for the information.  
That is most awaiting news for me now.  
Anyway I will proceed the next step for the payment.

Sincerely yours  
- Dr. Bambang Dwiloka -

17.

## IJFS - #793 - APC

Inbox



**Fátima Miller ISEKI**

Tue, Oct 15, 2019, 9:49  
PM

Dear Bambang Dwiloka, Authors who submitted their work to International Journal of Food Studies are required to pay an article publication fee.

4



**Bambang Dwiloka**

Fri, Nov 8, 2019, 1:09  
PM

Dear Fátima Miller ISEKI Have a great day! Thank you very much for your immediate response. Thank you for the letter of acceptance. I need that a



**Fátima Miller ISEKI** <csilva@iseki-food.net>

Mon, Nov 11, 2019,  
10:30 PM

to me

Dear Bambang Dwiloka,

Sorry for my late answer.

I was confirming if it still would be possible to publish your paper in the IJFS first issue of 2020. Unfortunately, the issue is already full with all the 10 papers. Therefore, your manuscript will be published in the second issue.

In attach you can find an acceptance letter.

Dear Bambang Dwiloka,

Authors who submitted their work to *International Journal of Food Studies* after 1st February 2019 are required to pay an article publication charge (APC) of 400 Euros.

Your manuscript untitled “Physicochemical and Sensory Characteristic of Green Coconut (*Cocos nucifera* L.) Water Kefir “ was submitted on July 29<sup>th</sup> and accepted today. In order to proceed with the copyediting and the layout process for publishing your paper, we need you to send us the following information: Name, address and email.

You will then receive the invoice, and as soon as we receive the payment the editing process of your manuscript will start and the paper will be published as soon as possible.

Kind regards,

Fátima Miller

On behalf of Cristina Silva

.....

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Attachments area



Thank you for your information.

Thank you for the information.

Thank you for your reply.

ReplyForward

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18.

## [IJFS] Password Reset Confirmation

Inbox



**Miguel Braga**

Wed, Nov 27, 2019, 3:33 PM

We have received a request to reset your password for the International Journal of Food Studies web site. If you did not make this request, please ignore this e



**Miguel Braga**

Wed, Nov 27, 2019, 10:44 PM

<https://www.iseki-food-ejournal.com/ojs/index.php/e-journal/login/resetPassword/bambangdwiloka?confirm=6efe92910b5b4e3c112076635fd335d84070>



**Miguel Braga <admin@iseki-food-ejournal.com>**

Wed, Nov 27, 2019, 10:46 PM

to me

We have received a request to reset your password for the International Journal of Food Studies web site.

If you did not make this request, please ignore this email and your password will not be changed. If you wish to reset your password, click on the below URL.

Reset my password:

<https://www.iseki-food-ejournal.com/ojs/index.php/e-journal/login/resetPassword/bambangdwiloka?confirm=3227978f674d95a39847a10301e29265cc70c287f5b923e61691ed99a9c05a7a%3A1574876802>

19.

## [IJFS] Password Reset

Inbox



**Miguel Braga**

Wed, Nov 27, 2019, 10:45 PM

Your password has been successfully reset for use within the International Journal of Food Studies web site. If you wish to use your new username and password, as it will



**Miguel Braga <admin@iseki-food-ejournal.com>**

Wed, Nov 27, 2019, 10:47 PM

to me

Your password has been successfully reset for use within the International Journal of Food Studies web site. Please keep this username and password, as it will be required for all the work with this journal.

Your username: bambangdwiloka

Your new password: 36uL2CZV



ReplyForward

**20.**

## [IJFS] Copyediting Completed

Inbox



**Peter Mitchell**

Sun, Dec 8, 2019, 11:00  
AM

Bambang Dwiloka Dwiloka: We have now copyedited your submission "Physicochemical and Sensory Properties of Coconut (Cocos nucifera L.) Water Kefir" for



**Bambang Dwiloka <bambangdwilokaundip@gmail.com>** Tue, Dec 10,  
2019, 3:16 PM

to Peter

Dear Editor Team

Have a great day!

Thank you very much for your email. I was done for reuploading my article as your guidance  
I hope it might publish as soon as possible.

Thank you very much

Sincerely

- Dr. Bambang Dwiloka-



ReplyForward

21.

## #793 [IJFS] Proofreading Request (Author)

Inbox



**Cristina L. M. Silva**

Fri, Mar 27, 4:32  
AM

Dear Bambang Dwiloka Dwiloka: Your submission "Physicochemical and Sensory Characteristic of L.) Water Kefir" to the International



**Bambang Dwiloka <bambangdwilokaundip@gmail.com>** Sun, Mar 29,  
11:29 PM

to Cristina

Dear Prof. Cristina Silva,  
I hope this email finds you well. I have uploaded and email the corrections to the editor.  
Thank you.

Attachments area



ReplyForward

22.

## #793 [IJFS] Proofreading Request (Author)

Inbox



**Fátima Miller ISEKI**

Wed, Apr 1, 2:55 PM

Dear Bambang Dwiloka Dwiloka: I hope this email finds you well. Please find in attach your paper p to a small query. As soon



**Bambang Dwiloka <bambangdwilokaundip@gmail.com>** Sat, Apr 4,  
1:11 PM

to Fátima

Dear Ms. Miller,  
My sincere apologies but I did not find any attachment in your email. Here is the latest revision based on the recent document uploaded on the website. Thank you.

Attachments area

23.

---

## FW: #793 [IJFS] Proofreading Request (Author)

Inbox



**Fátima Miller ISEKI**

Sat, Apr 4, 3:00 PM

Dear Bambang Dwiloka Dwiloka: Please find attached the latest proof with the required query. Kind of Cristina Silva Dear Ms. Mi



**Bambang Dwiloka <bambangdwilokaundip@gmail.com>**

Sun, Apr 5,  
8:42 PM

to Fátima

Dear Ms. Miller,

I hope this email finds you well. Attached is the latest revision for your kind consideration. Thank you.

---

24.

## IJFS - Author copy #793

Inbox



**Fátima Miller ISEKI**

Wed, Oct 14, 11:36 PM  
(9 days ago)

to me, heni.rizqi, etz\_16

Dear Authors,

Please find in attachment a copy of your author paper that is published at the vol9 , no2 of IJFS since 18th October 2020.

Kind regards,

Fátima Miller

On behalf of Cristina Silva

...

[Message clipped] [View entire message](#)

Attachments area

Preview attachment 7 - Autor 793.pdf



7 - Autor 793.pdf



Received, thank you.

Well received with thanks.

Many thanks.

Reply Reply all Forward