

1 The Antioxidative-Activity Stability of Aloe vera (*Aloe vera* var. *chinensis*) Instant During Storage

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12

13 **Abstract**

14 Aloe vera contains phenolic compound which has bioactive activity. Previous research showed that
15 microencapsulation of aloe vera powder with maltodextrin as an encapsulation agent produced instant
16 aloe vera with high antioxidative activity. The problem was the hygroscopic instant caused rapid moisture
17 and oxygen absorption during storage, therefore decreasing the instant aloe vera antioxidative activity
18 periodically. The aim of this research was to evaluate the antioxidative activity stability of instant aloe
19 vera during storage. The processing of instant aloe vera through a reconstituted aloe vera powder with
20 water with a ratio of 1:120 and then added with 2.5% maltodextrin as the encapsulating agent. The
21 solution was then inserted into a spray dryer with an inlet temperature of 130 °C, an outlet temperature
22 of 103 °C and the flow rate of the solution is 350.0 mL/h. The resulted instant aloe vera was divided into
23 15 packs with a weight of 25 g, and each sample was wrapped with polyethylene plastic film with 0.80
24 mm thickness and then was stored at 25 °C with relative humidity of 75%. The sample was conducted in
25 triplicate. The moisture content, antioxidative activity that was based on the ability to capture 1,1-
26 diphenyl-2-picrylhydrazil (DPPH) radical (RSA) and lipid peroxidation inhibition were analyzed every week
27 until critical condition was achieved at moisture level of 12%. The research showed that the radical
28 scavenging activity (RSA) and lipid peroxidation inhibition of instant aloe vera before storage were
29 16.34±1.22% and 39.33±1.68%, respectively, whereas in the critical condition the RSA was 3.63±0.04%
30 and the lipid peroxidation inhibition was 22.31±0.02%. Based on their antioxidative activity, the
31 appropriate storage time of instant aloe vera was about 12 weeks in polyethylene plastic film of 0.08 mm
32 thickness.

33 **Keywords:** Instant- aloe vera 1, antioxidative-activity 2, critical-condition 3, shelf-life 4

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37 1. Introduction

38 Aloe vera (*Aloe vera* var. *chinensis*) is a plant source of bioactive compounds that are beneficial to
39 health. It has lance-shaped leaves containing clear gel in a central mucilaginous pulp (Gangadharan *et al.*,
40 2019). Aloe vera contains polysaccharides (55%), sugars (17%), minerals (16%), proteins (7%), lipids (4%),
41 and phenolic compounds (1%) (Kumar *et al.*, 2019). Phenolic compounds such as quercetin, myricetin and
42 kaempferol are known for its antioxidant activity (Sultana and Anwar, 2008). However, as a source of
43 antioxidants, fresh consumption from an aloe vera gel is impractical and has an unpleasant odor, so it
44 needs to be processed into a product that is practical for consumption, such as in powder form.

45 Wariyah and Riyanto (2011) have studied the anti-oxidative properties of aloe vera extract and
46 powder. The Radical Scavenging Activity (RSA) of aloe vera extract is 35.17% and the inhibition of lipid
47 peroxidation is 49.53%, while the RSA aloe vera powder is 26.05% and the inhibition of fat peroxidation is
48 44.17%. However, in powder form it has low solubility, therefore Wariyah and Riyanto (2016) have
49 microencapsulated aloe vera powder with a 2.5% maltodextrin as an encapsulating agent and then dried
50 using a spray drier to produce instant aloe vera. This resulted instant aloe vera showing a solubility of
51 23.08 ± 0.97 s/g, meanwhile maintaining high RSA at $35.59 \pm 2.65\%$ and inhibition of lipid peroxidation at
52 16.15 ± 0.73 %.

53 Instant aloe vera produced from the spray dryer process can change its physicochemical properties,
54 including a decrease in moisture content, hygroscopicity, water activity and antioxidative activity (Shishir
55 and Chen, 2017). The changes associated with antioxidative activity could reduce instant bioactive
56 properties. This decrease will be accelerated by the contact of oxygen and water vapor in the air.
57 (Fennema, 1996). Robert *et al.*, 2015 stated that flavonoid stability is greatly influenced by pH level, water
58 activity, radiation, oxygen, metals, antioxidants, temperature and enzyme activity. According to Minah
59 and Astuti (2018), storage of instant tomato in polyethylene plastic at room temperature for 10 weeks
60 resulted in a decrease of antioxidant activity from 9% to about 4-5%. Until now, research is still rarely

61 done on the changes in the quality of instant aloe vera during storage. The purpose of this study was to
62 evaluate the stability of the anti-oxidative properties of instant aloe vera during storage until critical
63 conditions was reached and to determine the appropriate storage time.

64

65 **2. Materials and methods**

66 *2.1 Materials*

67 This study used aloe vera leaves with the variety of *Aloe vera* var. *chinensis* which was purchased from
68 a farmer at Loano village in the Purworejo Regency of Central Java Province, Indonesia. The
69 encapsulating agent of maltodextrin was obtained from Brataco Chemika, Yogyakarta. The chemicals
70 for analysis of antioxidative activity from Merck, except the 1,1-Diphenyl-2-picrylhydrazil (DPPH) were
71 purchased from Sigma-Aldrich Chemie.

72

73 *2.2 Research Procedure*

74 *2.2.1. Aloe vera analysis*

75 The aloe vera gel used for the study was analyzed for moisture content by static gravimetric method
76 (AOAC, 1990), total phenol with the Folin-Ciocalteu method (Horax *et al.*, 2005; Sensoy *et al.*, 2006)
77 by using spectrophotometer (UV-VIS Spectrophotometer Shimadzu 1240) to determine the
78 absorption of the solution at 726 nm. A standard curve was prepared with gallic acid (Gallic acid CAS
79 149-91-7 Sigma Aldrich). Furthermore, aloe vera leaves are used to produce instant aloe vera through
80 the microencapsulation process.

81 *2.2.2. Aloe vera preparation for microencapsulation*

82 Instant aloe vera was processed from aloe vera powder which can be referred to Riyanto and Wariyah
83 (2011) and the processing of instant aloe vera was referred to Wariyah and Riyanto (2016). The leaves
84 of aloe vera were peeled, then washed with running water, then the clean gel sliced 3 mm thick, then
85 arranged in a baking sheet to be dried in the oven (Memmert DIN 40050 IP 20) at a temperature of

86 60-70 °C until the moisture content is between 8-10%. The dried aloe vera is mashed in a blender
87 (Kirin KKB-210 GL1), then filtered using a 60 mesh sieve (ASTM E II Mesh 60). The resulting aloe vera
88 powder is made instantaneously by microencapsulation. The microencapsulation process was carried
89 out in the following steps: aloe vera powder was reconstituted with added distilled water at a ratio of
90 1/120 (w / v) and mixed with 2.5% concentrations of maltodextrin. The solution was stirred at 700
91 rpm for 45 min using a magnetic stirrer (Stir plate Nuova II) and then was dried into the spray dryer
92 (Lab Plan SD-05). The air flow rate of the spray dryer was set at 50 m³/h, and the solution flow rate
93 was 350 mL/h, the inlet temperature was 130°C and an outlet temperature of 103°C. The instant
94 powders obtained were kept at -10°C until analyzed and storage treatment.

95 2.2.3. *Determination of antioxidative stability of aloe vera instant during storage*

96 The stability of the anti-oxidative properties of instant aloe vera was determined by storing instant
97 aloe vera in a 0.80 mm polyethylene plastic package in a room with a relative humidity of 75%
98 regulated with saturated NaCl salt (Ranganna, 1976) and a storage temperature of 25°C until it
99 reaches a critical condition, namely at a moisture content of 12% (Wariyah dan Riyanto, 2015). The
100 analysis was carried out periodically (once a week) during the storage which included analysis of
101 moisture content and antioxidant activity with the DPPH method based on the percentage of RSA
102 (Radical Scavenging Activity) and the ferritocyanate (FTC) method to determine the percent
103 inhibition of lipid peroxidation (Hu *et al.*, 2003).

104 DPPH free radical scavenging activity was determined based on the absorbance of the sample
105 measured periodically from zero to 120 min with 15 min intervals at a wavelength of 517 nm, the RSA
106 value is calculated by the following formula:

$$107 \text{ Radical Scavenging Activity (\%)} = [1 - (AT / A_0)] \times 100,$$

108 which A₀ is the absorbance of the sample at t = 0 min, and AT is the absorbance of the sample at t
109 = 30 min (initial steady state).

110 The antioxidant activity by ferric thiocyanate method (FTC) was determined based on the
111 inhibition of lipid peroxidation with the ferric thiocyanate (FTC) method (Hu *et al.*, 2003). Absorbance
112 of the solution was measured at 500 nm every 24 h for 10 d using a spectrophotometer. The inhibition
113 of lipid peroxidation was determined with the formula of Anesini *et al.*, (2008):

$$114 \text{ Inhibition of lipid peroxidation (\%)} = 100 - (A1 / A_0) \times 100$$

115 which A_0 is the absorbance of control (blank) at $t = 7$ d, and A_1 is the absorbance of the sample at $t =$
116 7 d (when the current reaches its maximum absorbance).

117

118 2.3. Design of experiments

119 This research used completely randomized design with the storage time as a factor. The
120 differences among the treatments were determined by F test, and the significant difference between
121 samples was examined by Duncan's Multiples Range Test (DMRT) (Gacula and Singh, 1984).

122

123 3. Results and discussion/Results

124 3.1. Moisture and phenolic content of aloe vera gel

125 The moisture content and total phenol of aloe vera gel and instant are shown in Table 1. The
126 moisture content of aloe vera gel was about $98.74 \pm 0.08\%$ and the phenolic compound was
127 25.31 ± 0.56 mg GAE/100g (dry matter). DiScala *et al.*, (2013) found the moisture content of aloe vera
128 was $98.93 \pm 0.06\%$ and the phenolic 54.46 ± 7.87 mg GAE/100g (dry matter). The phenolic differences
129 are caused as a result of the variety of *Aloe barbadensis* Miller, while in this study *Aloe vera* var.
130 *chinensis* was used. The phenolic compounds in aloe vera are a group of flavonoids, namely
131 kaempferol, quercetin, merycetin, with a concentration of 257.7; 94.80 and 1283.50 mg/kg,
132 respectively (Sultana and Anwar, 2008). Wariyah dan Riyanto (2016) found that the anti-oxidation
133 activity of aloe vera gel was based on the ability to capture DPPH radicals with $RSA 12.09 \pm 1.79\%$

134 and inhibition of lipid peroxidation $12.70 \pm 2.30\%$, whereas Hes *et al.* (2019) stated that RSA aloe
135 vera gel is 13.52% and hydroxyl radical scavenging at 11.74%.

136 Instant aloe vera has a moisture content of approximately $6.28 \pm 0.05\%$, according to SNI 01-4320-
137 1996 (Indonesian National Standard), moisture content for instant beverage products is 3-5%. The
138 spray drying process results in a decrease in moisture content (Shishir and Chen, 2017). However,
139 the moisture content achieved in each product is not the same because it is influenced by the stability
140 of the substances contained in the material and also the inlet and outlet temperatures of the spray
141 drying equipment suitable for each product.

142 3.2. DPPH radical scavenging activity of aloe vera instant during storage

143 The antioxidative activity of instant aloe vera was determined by the ability to scavenge the free
144 radical DPPH and to inhibit lipid or fatty acid peroxidation. The purple colour intensity of the DPPH
145 free radical decrease if these radicals are captured by antioxidants. Therefore, the lower the purple
146 colour intensity, the higher ability to capture free radical. Zhou *et al.* (2020) stated, that like other
147 flavonoid compounds, quercetin, myricetin and kaempferol have 0-3 hydroxyl groups on ring B and
148 double bonds on ketone groups that are capable of capturing free radicals. The antioxidative activity
149 of aloe vera instant during storage is shown in Figures 1.

150 Figure 1 shows that the absorbance of DPPH solution containing aloe vera instant which was
151 stored during 0 (fresh aloe vera instant) until 15 weeks and a synthetic antioxidants (BHT, Butylated
152 hydroxytoluene) decreased as a result of the length of incubation period. It indicates that aloe vera
153 instant and BHT has antioxidative activity by capturing DPPH free radicals. And the greater the
154 decrease in absorbance, the higher the antioxidative activity. Table 2 shows the RSA of aloe vera
155 instant during storage. The RSA were significantly different between samples with different storage
156 time. The RSA value of fresh aloe vera instant was $16.34 \pm 1.22\%$ and after it was stored until critical
157 condition (at the moisture content of 12%) it decreased into $3.63 \pm 0.04\%$. The antioxidant activity of
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160 aloe vera is determined by phenolic compounds. Flavonoids are susceptible to oxidation which is
161 influenced by pH level, water activity, radiation, oxygen, metals, antioxidants, temperature and
162 enzyme activity (Robert *et al.*, 2015). In this study, instant aloe vera was stored in polyethylene
163 plastic packaging of 0.80 mm thickness, at a temperature of 25 °C and a relative humidity of 75%.
164 According to Keller and Kouzes (2017), polyethylene plastic has a permeability coefficient to water
165 vapor of 0.39-0.59 g·mm/m²·d at 25°C, while the permeability to oxygen has a diffusion coefficient
166 of 98-453 cm³·mm/m²·d·atm, thus allowing phenol oxidation to occur. Therefore, instant aloe vera
167 antioxidant activity decreases during storage. However, the BHT synthetic antioxidant shows the
168 highest antioxidative activity, while the instant aloe vera was indicated lower. Yunut *et al.*, (2017)
169 stated that the IC50 of BHT was lower than flavonoids such as pelargonin, silychirstin and callistegin,
170 meaning that the antioxidant activity of BHT was higher. In addition, BHT has tert-butyl groups which
171 causes extreme activity of capturing radicals (Yehye *et al.*, 2015).

172 The critical condition of instant aloe vera is determined by the increase in water content up to
173 12% and is characterized by clumping of the powder. Table 2 shows that the critical condition of
174 instant aloe vera stored at 25 °C with polyethylene plastic with a thickness of 0.80 mm occurred at
175 the 12th w of storage, namely at a moisture content of 11.99 ± 0.07%. In this condition, the RSA value
176 is already very low, namely 3.63 ± 0.04%. According to Yunut *et al.*, (2017) the antioxidant activity
177 is highly dependent on the dose of flavonoids, whereas Jia *et al.*, (2020) stated that the flavonoids
178 of vine tea extract found that the longer the storage, the lower the antioxidant effectiveness. Zhao
179 *et al.* (2020) shows that there is a positive correlation between antioxidant activity and the content
180 of polyphenol compounds, the higher the polyphenols, the higher the antioxidative effect. Thus, this
181 study should be complemented by changes in polyphenols during storage, so that the relationship
182 between the two parameters is clearer.

183

184 *3.3. Inhibition of lipid peroxidation of encapsulated- aloe vera powder*

185 The lipid oxidation reaction begins with the formation of free radicals from unsaturated fatty acids
186 in the presence of heat or light initiators. Furthermore, the fatty acid radicals undergo peroxidation
187 to produce peroxy radicals. These radicals can be captured by antioxidants by donating hydrogen to
188 produce peroxide (Fennema, 1996). The flavonoid compound in aloe vera is one of the antioxidants
189 that can scavenge radicals by donating hydrogen to block free radicals (Hęś *et al.* 2019). The inhibition
190 of lipid peroxidation by instant aloe vera during storage can be seen in Figure 2.

191 The absorbances of aloe vera instant samples with different storage time were different. The
192 longer storage time, the lower the absorbance intensity with longer incubation. It means that the
193 antioxidative activities were decreased. The sample containing BHT also showed differences in
194 intensity with longer incubation. BHT showed a lower absorbance than aloe vera instant at various
195 storage time. This indicated that the antioxidative activity of BHT in inhibiting peroxide formation
196 was higher. Table 2 showed the quantitative data of inhibition of lipid peroxidation.

197 Table 2 shows that the lipid peroxidation inhibition of aloe vera instant during storage was
198 significant different. The longer the storage time aloe vera instant caused the lower of the inhibition
199 of lipid peroxidation. This was due to a decrease in the ability of instant aloe vera to capture peroxide
200 radicals. According to Jia *et al.* (2020) during storage the ability to catch radicals by flavonoid is
201 getting low, this is because phenol compounds are not stable which will experience a decrease in
202 their activities. The decrease in inhibition of lipid peroxidation decreased rapidly in the first week,
203 then slower in the following week. In critical conditions, at 12% moisture content, the inhibition of
204 lipid peroxidation was still quite high, namely $22.31 \pm 0.02\%$. However, when compared to synthetic
205 antioxidant BHT, the inhibition of aloe vera lipid peroxidation was lower. This is because BHT is a
206 homogeneous material, while instant aloe vera is composed of several components with phenolic
207 compounds as micro-parts that are easily oxidized with longer storage time. Compared with RSA, the

208 percent inhibition of lipid peroxidation was higher in critical conditions. This is because the lipid
209 peroxidation inhibition test is a measurement of total antioxidant activity including metal chelating
210 capacity, radical scavenger and reducing power, while RSA only measures the ability to capture free
211 radicals individually (Huyut *et al.*, 2017). Based on the inhibition of lipid peroxidation, the antioxidant
212 capacity is still 56.73%, so that in this critical condition it is still feasible as a source of antioxidants.

213

214 4. Conclusion

215 Instant aloe vera antioxidant activity during storage decreases with storage time. In storage until a
216 critical condition, namely 12% moisture content, DDPH radical scavenging activity is only $3.63 \pm 0.04\%$,
217 while the inhibition of lipid peroxidation is still quite high, namely $22.31 \pm 0.02\%$. Storage of instant
218 aloe vera for 12 weeks in polyethylene plastic with 0.80 mm thickness is still possible as an antioxidant-
219 rich beverage product.

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221 We declare no conflict of interest.

222

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296

297

298

299 Table 1. Moisture and phenolic content of *aloe vera* gel and instant

Sample	Moisture (%)	Total phenol mg GAE/100g (dry matter)
<i>Aloe vera</i> gel	98.74±0.88	25.31±0.56

<i>Aloe vera</i> instant	6.28±0.05	2.43±0.10
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316 Table 2. Percentage of RSA and inhibition of lipid peroxidation of *aloe vera* instant during storage
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Sample with Storage time (weeks)	RSA (%)**	Inhibition of lipid peroxidation (%) **	Moisture (%)
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0	16.34±1.22 ^g	39.33±1.68 ^e	6.28±0.05 ^a
1	13.55±1.82 ^f	24.35±0.18 ^{cd}	6.85±0.25 ^b
2	13.45±1.77 ^f	23.66±0.39 ^{cd}	7.87±0.08 ^c
3	13.28±2.55 ^f	23.73±0.45 ^{cd}	8.63±0.12 ^d
4	11.20±3.05 ^{ef}	23.78±1.82 ^{cd}	9.22±0.03 ^e
5	10.46±0.42 ^{de}	23.55±0.54 ^{cd}	10.27±0.05 ^f
6	8.38±0.73 ^{cd}	23.26±2.29 ^{cd}	10.34±0.01 ^{fg}
7	7.58±0.76 ^c	23.48±0.47 ^{bcd}	10.58±0.05 ^{gh}
8	7.48±0.69 ^c	23.47±0.42 ^{cd}	10.73±0.01 ^{hi}
9	6.85±0.58 ^c	22.99±0.21 ^{abcd}	10.89±0.29 ⁱ
10	5.92±0.29 ^{bc}	22.57±0.54 ^{abcd}	11.29±0.03 ^j
11	6.46±0.18 ^c	22.30±1.36 ^{abcd}	11.40±0.29 ^j
12	3.63±0.04^{ab}	22.31±0.02^{abcd}	11.99±0.07^k
13	3.60±0.89 ^{ab}	22.16±0.40 ^{abc}	12.22±0.26 ^{kl}
14	2.81±0.70 ^a	21.14±0.71 ^a	12.75±0.20 ^{lm}
15	2.34±0.59 ^a	21.34±0.15 ^{ab}	12.52±0.24 ^m
BHT*	78.65±1.69	24.10±1.25	-

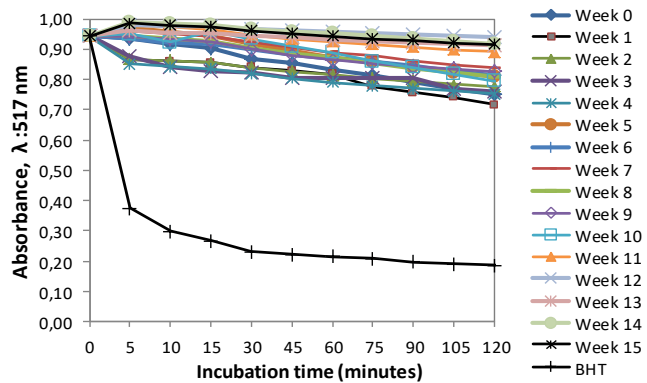
318 * Sample weight: 1 g (dry matter), except BHT weight : 0,1 g (dry matter)
319 ** Mean in a coulom with similar superscript are not significant different at $\alpha=0.05$.
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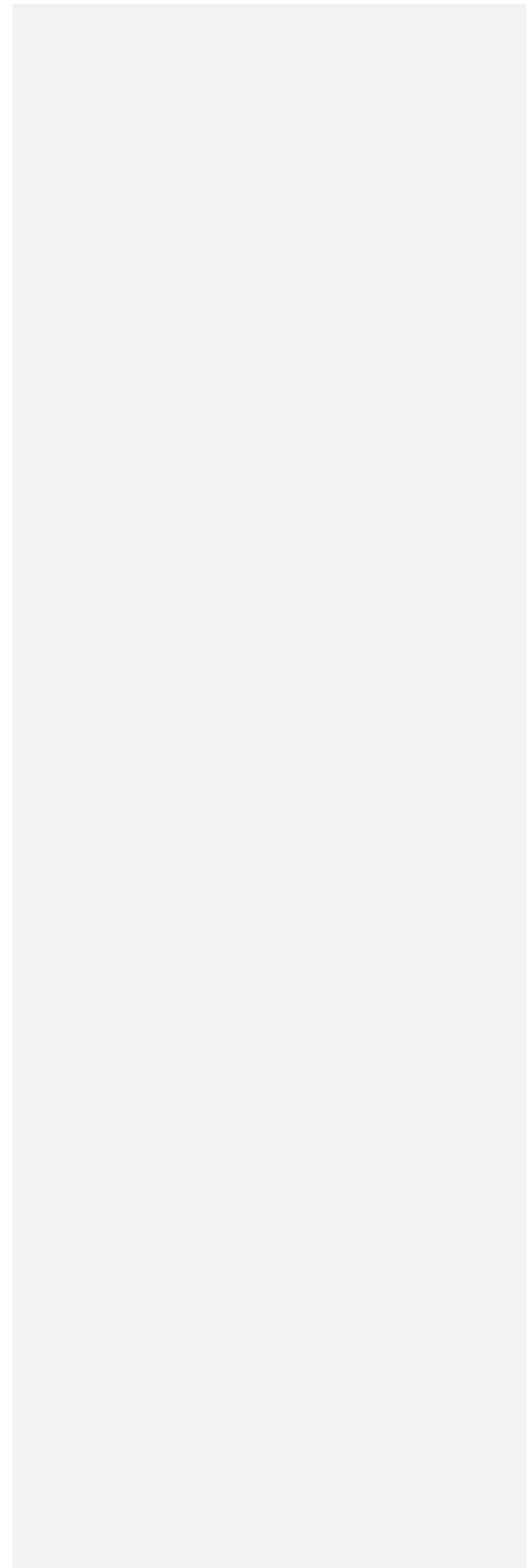
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Figure 2. Antioxidative activity (inhibition of lipid peroxidation) of aloe vera instant during storage.



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

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		<p>*NOTE FOR AUTHOR: Please state your response to the reviewer's comments/suggestion below</p>
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2.	<p>Abstract <i>Background, Aim, Methodology and Conclusion</i></p>	
3.	<p>Keywords <i>Min. 3 and Max. 6</i></p>	
4.	<p>Introduction <i>Concise with sufficient background</i></p>	<p>Line 35: Reference list Wariyah and Riyanto, 2011 whilst here the year is 2012</p> <p>I have revised, and the right the year is: 2011</p>
5.	<p>Research design/Methodology <i>Clearly described and reproducible</i></p>	<p>Line 72-73: Riyanto and Wariyah 2011 (the year is different from that in the reference list€</p> <p>I have checked, and the year 2011 is correct</p>
6.	<p>Data Analysis <i>Results well presented and discussed</i></p>	
7.	<p>Conclusion <i>A clear summary of the study</i></p>	
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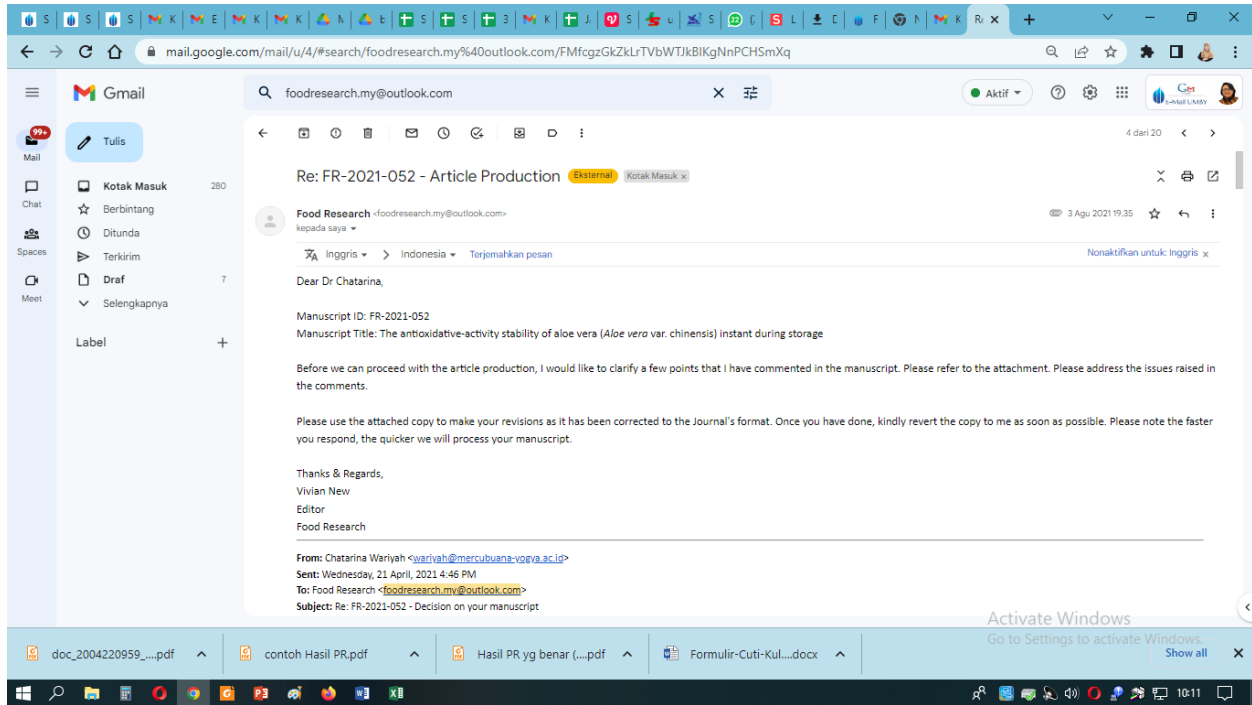
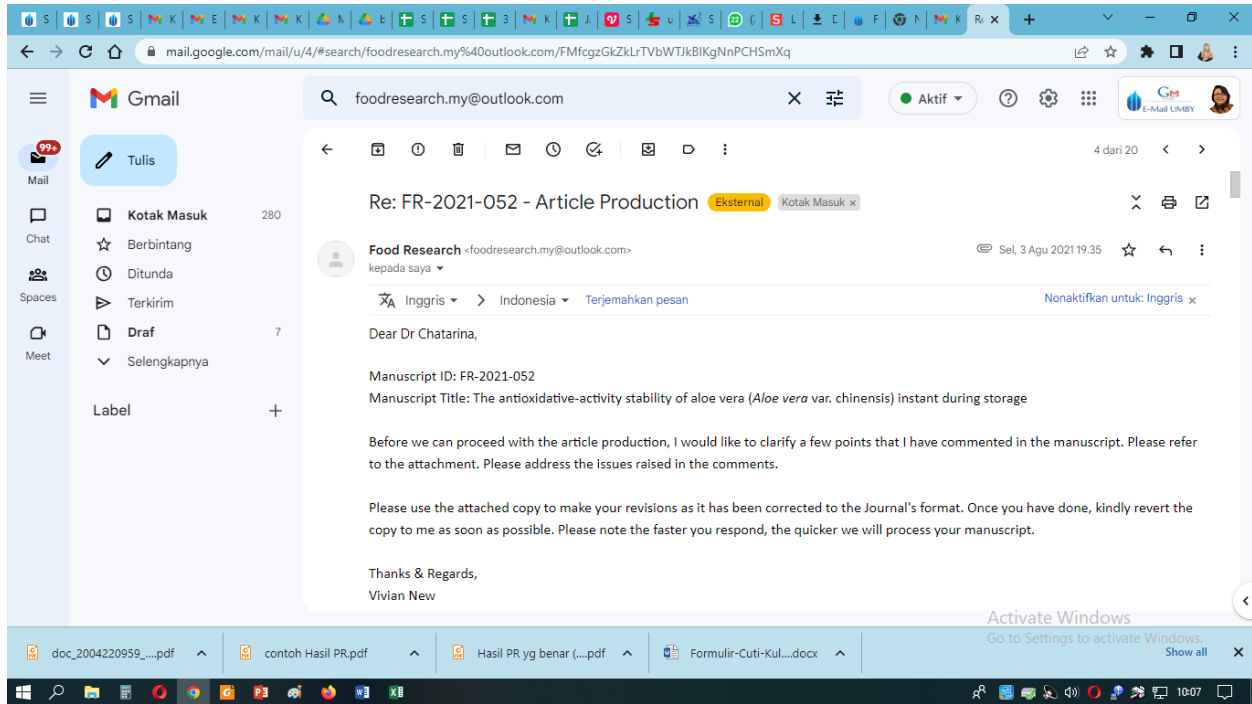
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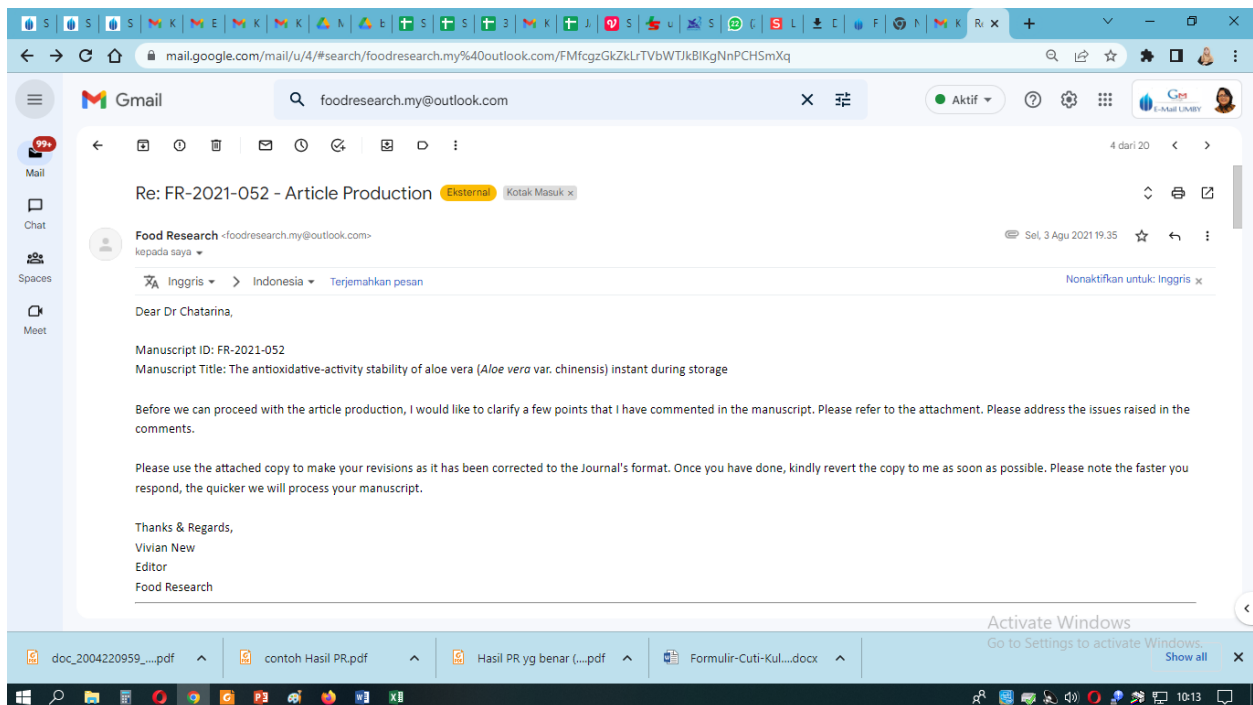
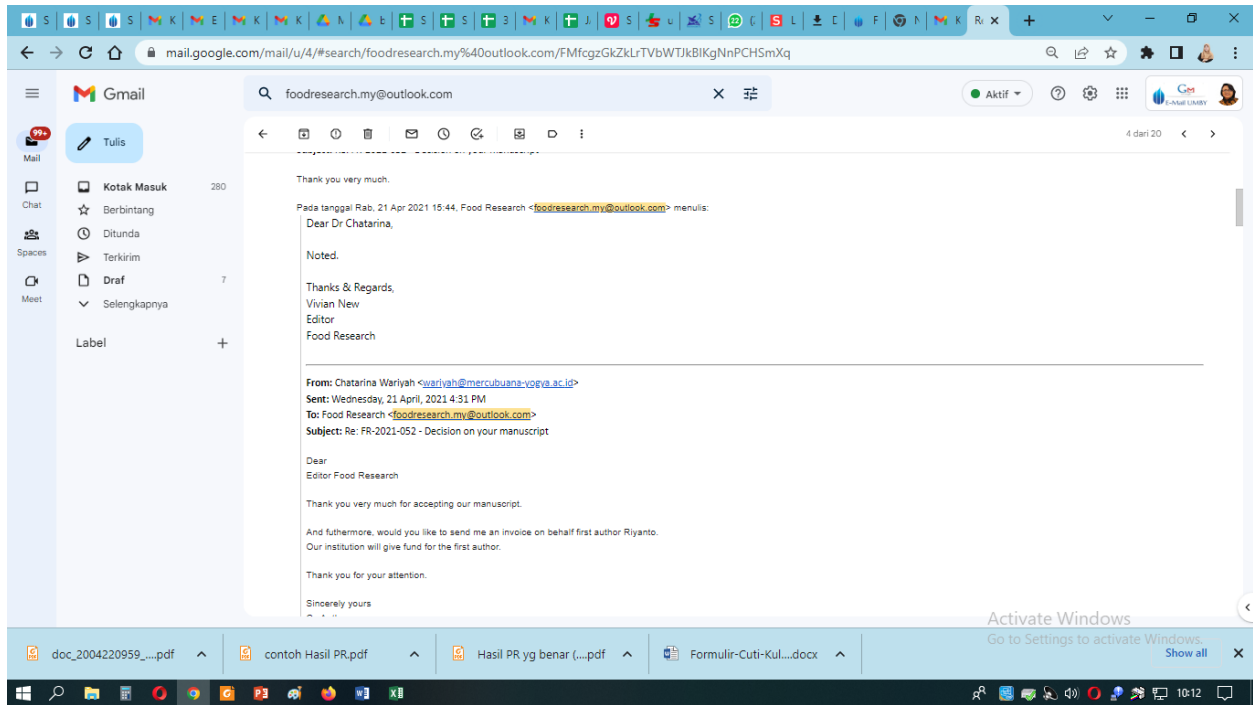
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Food Research

Email: foodresearch.my@outlook.com

Bukti korespondensi jurnal The antioxidative-activity stability of aloe vera (Aloe vera var. chinensis) instant during storage





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From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Wednesday, 21 April, 2021 4:46 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: FR-2021-052 - Decision on your manuscript

Thank you very much.

Pada tanggal Rab, 21 Apr 2021 15:44, Food Research <foodresearch.my@outlook.com> menulis:
Dear Dr Chatarina,

Noted.

Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Wednesday, 21 April, 2021 4:31 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: FR-2021-052 - Decision on your manuscript

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Editor Food Research

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Dear
Editor Food Research

Thank you very much for accepting our manuscript.

And furthermore, would you like to send me an invoice on behalf first author Riyanto.
Our institution will give fund for the first author.

Thank you for your attention.

Sincerely yours
Co Author
Chatarina Wariyah

Pada tanggal Rab, 21 Apr 2021 15:21, Food Research <foodresearch.my@outlook.com> menulis:
Dear Dr Chatarina,

It is a pleasure to accept your manuscript for publication in Food Research journal. Please refer to the attachment for your acceptance letter. I will contact you again once the galley proof is ready for viewing and approval.

Thank you for your fine contribution. We look forward to your continued contributions to the Journal.

Sincerely,
Dr Vivian New
Editor
Food Research

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From: Chatarina Wariyah <wariyah@mercubuana-vogva.ac.id>
Sent: Saturday, 20 March, 2021 2:41 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: Manuscript FR-2021-052 status

Thank you for your response.

Pada tanggal Sab, 20 Mar 2021 10:11, Food Research <foodresearch.my@outlook.com> menulis:
Dear Chatarina Wariyah,

Your manuscript is under technical review.

Best regards
Son Radu, PhD
Chief Editor

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From: Chatarina Wariyah <wariyah@mercubuana-vogva.ac.id>
Sent: Saturday, March 20, 2021 8:04:54 AM
To: Food Research <foodresearch.my@outlook.com>
Subject: Manuscript FR-2021-052 status

Dear Prof Son Radu

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From: Chatarina Wariyah <wariyah@mercubuana-vogva.ac.id>
Sent: Saturday, March 20, 2021 8:04:54 AM
To: Food Research <foodresearch.my@outlook.com>
Subject: Manuscript FR-2021-052 status

Dear Prof Son Radu
Editor Food Research

Prof Son Radu, I am Chatarina Wariyah from Universitas Mercu Buana Yogyakarta and the Co author of manuscript with the ID FR -2021-052, Would you like to inform us status of our manuscript?
Thank you very much for your attention

Sincerely yours,
Chatarina Wariyah (Co author)
Riyanto (First author)

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Chatarina Wariyah <wariyah@mercuabuana-yogya.ac.id>
kepada Food

Rab, 4 Agu 2021 07:12

Dear Dr Vivian New
Editor
Food Research

Dear Dr Vivian, I have checked and revised our manuscript with ID FR-2021-052 (revised article is attached). Thank you very much for your help and your attention. We are waiting for your next information.

Sincerely yours,
Chatarina Wariyah
Universitas Mercu Buana Yogyakarta

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Rab, 4 Agu 2021 19:05

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Dear Dr Chatarina,

Received with thanks.

Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercuabuana-yogya.ac.id>

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From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Wednesday, 4 August, 2021 8:12 AM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: FR-2021-052 - Article Production

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food 4 Agu 2021 19:06 ☆ ↶ ⋮
You are welcome.

Food Research <foodresearch.my@outlook.com> kepada saya Min, 8 Agu 2021 16:00 ☆ ↶ ⋮
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Dear Dr Chatarina,

Please refer to the attachment for the galley proof of your manuscript FR-2021-052 entitled 'The antioxidative-activity stability of aloe vera (*Aloe vera* var. *chinensis*) instant during storage'. Please check the content of the galley proof. If there are any mistakes, please comment and highlight in the PDF itself and revert to us within two (2) days of receipt. Once we have finalized the PDF version, your manuscript will be published online for early viewing.

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Food Research <foodresearch.my@outlook.com> kepada saya Min, 8 Agu 2021 16:00 ☆ ↶ ⋮
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Dear Dr Chatarina,

Please refer to the attachment for the galley proof of your manuscript FR-2021-052 entitled 'The antioxidative-activity stability of aloe vera (*Aloe vera* var. *chinensis*) instant during storage'. Please check the content of the galley proof. If there are any mistakes, please comment and highlight in the PDF itself and revert to us within two (2) days of receipt. Once we have finalized the PDF version, your manuscript will be published online for early viewing.

Please see the attachment for the invoice INV21178. We hope that you can make the payment as soon as possible before 29 August 2021 for us to complete the publication of your manuscript. The manuscript information e.g. volume, issue, page numbers and DOI, will be provided once we have received the payment.

Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Wednesday, 4 August, 2021 8:06 PM
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Subject: Re: FR-2021-052 - Article Production

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Chatarina Wariyah <wariyah@mercubuana-yogyca.ac.id> kepada Food
Well received with thanks.

Chatarina Wariyah kepada Food
Dear Dr. Vivian New Editor Food Research

Dear Dr Vivian, we are many mistakes we have made. Therefore, we have marked with highlight on the text. Apologize us for making mistakes.

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Chatarina Wariyah <wariyah@mercubuana-yogyca.ac.id> kepada Food
Dear Dr. Vivian New Editor Food Research

Dear Dr Vivian, we have checked our manuscript with ID FR-2021-052. And there are many mistakes we have made. Therefore, we have marked with highlight on the text. Apologize us for making mistakes. The checked manuscript was attached. Thank you very much.

Sincerely yours,
Chatarina Wariyah
Universitas Mercu Buana Yogyakarta, Indonesia

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Sen, 9 Agu 2021 19:34

Food Research <foodresearch.my@outlook.com> kepada saya

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Dear Dr Chatarina,

Please refer to the attachment for the edited galley proof. If the galley proof is fine, please approve the galley proof. The sentence is grammatically correct with 'in'.

Thanks & Regards,
Vivian New
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Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
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Sen, 9 Agu 2021 19:49

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food

Approved, please proceed.

Sen, 9 Agu 2021 20:02

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food

Dear Dr Vivian New
Editor
Food Research

Dear Dr Vivian, we have transfered publication fee and the transfer proof is attached. Thank you very much for your help and your attention. We hope our manuscript is published soon.

Sincerely yours,
Chatarina Wariyah
Universitas Mercu Buana Yogyakarta, Indonesia

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Dear Dr Chatarina,

Thank you very much for the payment. I'll notify you on the article publication by this week.

Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Monday, 9 August, 2021 9:02 PM

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food 10 Agu 2021 09:16 ☆ ↶ ⋮

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Food Research <foodresearch.my@outlook.com> kepada saya 15 Agu 2021 20:00 ☆ ↶ ⋮

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Dear Dr Chatarina,

Thank you for the payment.
Kindly be informed that your manuscript has been assigned to Food Research 2021, Vol. 5, Issue 4 (August). Your manuscript is currently available online and in press on our website <https://www.myfoodresearch.com>. Alternatively, you can download a copy of the manuscript by clicking on the following link: [https://doi.org/10.26656/fr.2017.5\(4\).052](https://doi.org/10.26656/fr.2017.5(4).052)

We encourage you to share your published work with your colleagues. Thank you for your fine contribution. We hope that you continue to submit other articles to the Journal.

Thanks & Regards,
Dr. Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Tuesday, 10 August, 2021 10:16 AM

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We encourage you to share your published work with your colleagues. Thank you for your fine contribution. We hope that you continue to submit other articles to the Journal.

Thanks & Regards,
 Dr. Vivian New
 Editor
 Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
 Sent: Tuesday, 10 August, 2021 10:16 AM

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
 kepada Food

Noted with thanks.

15 Agu 2021 20:00

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Manuscript FR 2021-052 Eksternal Kotak Masuk

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
 kepada Food

Dear Prof Son Radu
 Editor Food Research

Dear Prof Son Radu, our manuscript entitle: The Antioxidative-Activity Stability of Aloe vera (*Aloe vera var. chinensis*) Instant During Storage was accepted on 21 April 2021 and will be published in August 2021. However, I have not received an invoice for publication fee. This manuscript will be use as work promotion. I hope an invoice on behalf : Riyanto (the first author) and send via this email.

Thank you very much for your attention.

Best Regards,
 Chatarina Wariyah
 Universitas Mercu Buana Yogyakarta, Indonesia

Food Research <foodresearch.my@outlook.com>
 kepada saya

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Dear Dr Chatarina,

Sel, 27 Jul 2021 11:03

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Chatarina Wariyah
Universitas Mercu Buana Yogyakarta, Indonesia

Food Research -foodresearch.my@outlook.com
kepada saya

Sel, 27 Jul 2021 11:03

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Dear Dr Chatarina,

Noted. We will expedite your publication.

Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Monday, 26 July, 2021 6:16 AM
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Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Monday, 26 July, 2021 6:16 AM
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Subject: Manuscript FR 2021-052

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
kepada Food

Sel, 27 Jul 2021 11:14

Thank you very much.

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Gmail foodresearch.my@outlook.com

Manuscript FR 2021-052 Eksternal Kotak Masuk x

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food ▾ Sab, 29 Mei 2021 20:58 ☆ ↶ ⋮

Dear Editor
Food Research

Dear Prof Son Radu, I am Chatarina Wariyah from Universitas Mercu Buana Yogyakarta.

Our manuscript with ID FR 2021-052 has been accepted in Food Research.
Would you like to inform us when our manuscript will be published?

And we hope you would like to send an invoice on behalf : Riyanto (first author) , because our institution will give full funding for the first author
Thank you very much.

Sincerely yours,
Chatarina Wariyah

Food Research <foodresearch.my@outlook.com> kepada saya ▾ Min, 30 Mei 2021 08:59 ☆ ↶ ⋮

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Dear Dr Chatarina,

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Gmail foodresearch.my@outlook.com

Food Research <foodresearch.my@outlook.com> kepada saya ▾ Min, 30 Mei 2021 08:59 ☆ ↶ ⋮

Inggris > Indonesia ▾ Terjemahkan pesan Nonaktifkan untuk: Inggris x

Dear Dr Chatarina,

It will be published in August 2021. We have noted on the invoice and put a remark at your manuscript.

Thanks & Regards,
Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food ▾ Min, 30 Mei 2021 09:18 ☆ ↶ ⋮

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Thanks & Regards,
Vivian New
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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
kepada Food

Thank you for your information.

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Dear Dr Chatarina,

It is a pleasure to accept your manuscript for publication in Food Research journal. Please refer to the attachment for your acceptance letter. I will contact you again once the galley proof is ready for viewing and approval.

Thank you for your fine contribution. We look forward to your continued contributions to the Journal.

Sincerely,
Dr Vivian New
Editor
Food Research

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Saturday, 20 March, 2021 2:41 PM
To: Food Research <foodresearch.my@outlook.com>
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From: Chatarina Wariyah <swariyah@mercubuana-vogva.ac.id>
Sent: Saturday, 20 March, 2021 2:41 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: Manuscript FR-2021-052 status

Thank you for your response.

Pada tanggal Sab, 20 Mar 2021 10:11, Food Research <foodresearch.my@outlook.com> menulis:
Dear Chatarina Wariyah,

Your manuscript is under technical review.

Best regards
Son Radu, PhD
Chief Editor

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Sent: Saturday, March 20, 2021 8:04:54 AM
To: Food Research <foodresearch.my@outlook.com>
Subject: Manuscript FR-2021-052 status

Dear Prof Son Radu
Editor Food Research

Prof Son Radu, I am Chatarina Wariyah from Universitas Mercu Buana Yogyakarta and the Co author of manuscript with the ID FR -2021-052. Would you like to inform us status of our manuscript?
Thank you very much for your attention

Sincerely yours,
Chatarina Wariyah (Co author)
Riyanto (First author)

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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food
 Received, thank you.

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food
 Dear
 Editor Food Research

Thank you very much for accepting our manuscript.

And furthermore, would you like to send me an invoice on behalf first author Riyanto. Our institution will give fund for the first author.

Thank you for your attention.

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Dear Dr Chatarina,

Noted.

Thanks & Regards,
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 Sent: Wednesday, 21 April, 2021 4:31 PM
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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food

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Dear Dr Chatarina,

Noted.

Thanks & Regards,
Vivian New
Editor
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Sent: Wednesday, 21 April, 2021 4:31 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: FR-2021-052 - Decision on your manuscript

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> 21 Apr 2021 15:46
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Manuscript FR-2021-052 status Kotak Masuk x

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> Sab, 20 Mar 2021 07:04
kepada Food
Dear Prof Son Radu
Editor Food Research

Prof Son Radu, I am Chatarina Wariyah from Universitas Mercu Buana Yogyakarta and the Co author of manuscript with the ID FR -2021-052, Would you like to inform us status of our manuscript?
Thank you very much for your attention

Sincerely yours,
Chatarina Wariyah (Co author)
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Best regards
Son Radu, PhD
Chief Editor

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Dear Chatarina Wariyah,

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Chief Editor

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Chatarina Wariyah <warivah@mercubuana-yogya.ac.id> kepada Food 20 Mar 2021 13:41

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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food 1 Mar 2021 17:56

Dear Prof. Son Radu
Chief Editor Food Research

Prof Son Radu, thank you very much for your attention. We have sent our revised manuscript two days ago. And now we send again. We have checked and revised our manuscript ,Attached.
We hope our manuscript is accepted and published in Food Research. And if it is accepted, we hope to INVOICE on behalf of the first author Riyanto, because our institution will support the fund to the first author.
Thank you very much.

Sincerely yours,
Chatarina Wariyah
Universitas Mercu Buana Yogyakarta
Indonesia

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Sent: Monday, 1 March, 2021 6:56 PM
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This message is to acknowledge receipt of the above manuscript that you submitted via email to Food Research. Your manuscript has been successfully checked-in. Please refer to the assigned manuscript ID number in any correspondence with the Food Research Editorial Office or with the editor.

Your paper will be reviewed by three or more reviewers assigned by the Food Research editorial board and final decision made by the editor will be informed by email in due course. Reviewers' suggestions and editor's comments will be then made available via email attached file. You can monitor the review process for your paper by emailing us on the "Status of my manuscript".

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Sent: Sunday, 24 January 2021 7:50 AM

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Chatarina Wariyah <wariyah@mercubusana-yogya.ac.id> kepada Food

25 Jan 2021 04:21

Thank you for your response.

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Dear Chatarina Wariyah,

Manuscript FR-2021-052 entitled " The Antioxidative-Activity Stability of Aloe vera (Aloe vera var. chinensis) Instant During Storage " which you submitted to Food Research, has been reviewed. The comments of the reviewer(s) are included in the attached file.

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Manuscript FR-2021-052 entitled " The Antioxidative-Activity Stability of Aloe vera (Aloe vera var. chinensis) Instant During Storage " which you submitted to Food Research, has been reviewed. The comments of the reviewer(s) are included in the attached file.

The reviewer(s) have recommended publication, but also suggest some revisions to your manuscript. Therefore, I invite you to respond to the reviewer(s)' comments and revise your manuscript. Once the revised manuscript is prepared, please send it back to me for further processing.

Because we are trying to facilitate timely publication of manuscripts submitted to Food Research, your revised manuscript should be submitted before or by 13th March 2021. If it is not possible for you to submit your revision by this date, please let us know.

Once again, thank you for submitting your manuscript to Food Research and I look forward to receiving your revised manuscript.

Sincerely,

Professor Dr. Son Radu,

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Sincerely,

Professor Dr. Son Radu,
Chief Editor, Food Research
foodresearch.my@outlook.com

From: Food Research <foodresearch.my@outlook.com>
Sent: Monday, 25 January, 2021 1:31 AM
To: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
kepada Food
Thank you, I will do that.

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
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27 Feb 2021 15:33

Dear,
Prof Son Radu
Editor
Food Research

Prof Son Radu, I have revised my manuscript FR-2021-052, and the revised manuscript and the evaluation form FR-2021-052, attached.
We hope you would like to publish this manuscript in the nearest edition, because the article is involved in the work promotion acceleration program at Universitas Mercu Buana Yogyakarta.
Thank you very much for your attention.

Sincerely yours,
Chatarina Wariyah (Co Author)
Universitas Mercu Buana Yogyakarta

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Enclosed is a copy of your manuscript, please address the comments raised on the manuscript. Please revert to us at your earliest convenience.

Best regards,
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Chief Editor

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Enclosed is a copy of your manuscript, please address the comments raised on the manuscript. Please revert to us at your earliest convenience.

Best regards,
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Kudra, T., Raghavan, G.S.V., Akyel, C., Bostilo, R. and van de Voort, F.R. (1992). Electromagnetic properties of milk and its constituents at 2.45 MHz, *International Microwave Power Institute Journal*, 27(4), 199-204.

Book

Evans, A.S. and Brachman, P.S. (1998). *Bacterial Infections of Humans: Epidemiology and Control*. 3rd ed. New York: Kluwer Academic.

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Book
Evans, A.S. and Brachman, P.S. (1998). *Bacterial Infections of Humans: Epidemiology and Control*, 3rd ed. New York: Kluwer Academic.

Chapter in Book
Holt, J.G., Krieg, N.R. and Sneath, P.H.A. (1994). Genus *Salmonella*. In Holt, J.G. and Krieg, N.R. (Eds), *Bergeys Manual of Determinative Bacteriology*, p. 186-187. Baltimore, MD: Williams and Wilkins.

Proceedings/Seminars/Conferences Papers
Cloyd, A.M. (2014). Surveying students: A look at citation habits of college students, presented at EasyBib Info Lit Conference, New York City, 2014. New York, NY: Easy Bib Publishing

Internet
United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS). (2006). Food Safety Information: Microwave Ovens and Food Safety. Retrieved on August 24, 2014 from FSIS Website: www.fsis.usda.gov/shared/PDF/Microwave_Ovens_and_Food_Safety.pdf
Turnitin. (2003). What's wrong with Wikipedia?: Evaluating the sources by students. Oakland, CA: iParadigms, LLC.

Thesis
Knight, K.A. (2011). Media epidemics: Viral structures in literature and new media. Michigan: Michigan University, PhD Dissertation.

Patent
Belli, A.G. (1876). U.S. Patent No. 174, 465. Washington, DC: U.S. Patent and Trademark Office.

Standards
International Organization for Standardization. (2016). Occupational health and safety management systems-Requirements with guidance for use (ISO/DIS Standard No. 45001). Retrieved from http://www.iso.org/iso/catalogue_detail?csnumber=63787

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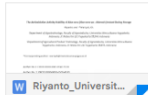
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Bowman, L. (1990). *Bills Target Lake Erie Mussels*. Pittsburgh Press, p. A4.

From: Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
Sent: Saturday, 27 February, 2021 4:33 PM
To: Food Research <foodresearch.my@outlook.com>
Subject: Re: Manuscript ID: FR-2021-052



Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id>
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Received, thank you.

Dear Prof. Son Radu
Chief Editor Food Research

Prof Son Radu, thank you very much for your attention. We have checked and revised our manuscript. Attached.

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Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food

Received, thank you.

Dear Prof. Son Radu
Chief Editor Food Research

Prof Son Radu, thank you very much for your attention. We have checked and revised our manuscript. Attached. We hope our manuscript is accepted and published in Food Research. And if it is accepted, we hope to INVOICE on behalf of the first author Riyanto, because our institution will support the fund to the first author.
Thank you very much.

Sincerely yours,
Chatarina Wariyah
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Manuscript submission

Chatarina Wariyah <wariyah@mercubuana-yogya.ac.id> kepada Food

Dear Prof. Son Radu
Editor Food Research

I am Chatarina Wariyah, Co-author of the manuscript with the title: The Antioxidative-Activity Stability of Aloe vera (*Aloe vera* var. *chinensis*) Instant During Storage.

Herewith, I submit our manuscript with a cover letter and manuscript submission form attached. I hope our manuscript accepted and published in Food Research.
Thank you very much.

Sincerely,
Chatarina Wariyah
Universitas Mercu Buana Yogyakarta

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