

food research

chatarina_wariyah

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yayuk wariyah <chatarina_wariyah@yahoo.co.id>

13 Sep 2017 jam 18.15

Kepada: Food Research <foodresearch.my@outlook.com>

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Chatarina Wariyah
Mercu Buana University of Yogyakarta
Indonesia

Pada Jumat, 1 September 2017 14:59, Food Research <foodresearch.my@outlook.com> menulis:

Dear Dr. Wariyah,

Please refer to the attachment for the galley proof of your manuscript FR-2017-119 entitled 'Hypoglycemic effect of instant aloe vera on the diabetic rats'. 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.

The Journal has provided full publishing services and the Journal is only able to recoup this investment through the article processing charges (APC). Please see the attachment for the invoice INV17029. We hope that you can make the payment as soon as possible before 22 September 2017 for us to complete the publication of your manuscript.

Thanks & Regards,
Vivian New
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Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

From: chatarina_wariyah <chatarina_wariyah@yahoo.co.id>
Sent: Tuesday, 29 August, 2017 8:54 AM
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Dari: Food Research <foodresearch.my@outlook.com>
Tanggal: 28/08/17 23:36 (GMT+07:00)
Ke: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Subjek: Re: FR-2017-119: ARTICLE PRODUCTION

Dariyah,
You will hear from our staff sooner on your revised manuscript
Cheers
Son Radu

Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

From: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Sent: Monday, 28 August, 2017 9:55 PM
To: Food Research
Subject: Bls: FR-2017-119: ARTICLE PRODUCTION

Prof Son Radu
Editor of Food Research

Dear Prof Son Radu,
Herewith, I send my revised manuscript.

Thank you very much

Best regards,
Chatarina Wariyah
Mercu Buana University of Yogyakarta

Pada Senin, 28 Agustus 2017 18:03, Food Research <foodresearch.my@outlook.com> menulis:

Dear Dr. Wariyah,

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Please use the attached manuscript to perform your revision as the manuscript has been edited according to the Journal's format. Once you have completed your revision, kindly revert to us as soon as possible. Please note the faster you revert, the quicker we will process your manuscript for publication.

Looking forward to receiving your revision.

Sincerely,
Vivian New
Food Research Editorial Office

Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

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Food Research <foodresearch.my@outlook.com> Ke chatarina_wariyah@yahoo.co.id

09/14/17 jam 6:24 PM

Dear Dr. Wariyah,

Kindly be informed that your manuscript FR-2017-119 has been assigned to Food Research Vol. 2 Issue 1. You may download a copy of your article from our website or via the following link to share it among with your colleagues: https://doi.org/10.26656/fr.2017.2(1).119

We would like to thank you for considering our Journal for your publication work.

Thanks & Regards, Vivian New Food Research Editorial Office

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chatarina_wariyah <chatarina_wariyah@yahoo.co.id>

28 Agu 2017 jam 18.19

Kepada: Food Research <foodresearch.my@outlook.com>

Cetak Pesan mentah

Okay.

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Okay.

Dikirim dari ponsel cerdas Samsung Galaxy saya.

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Dari: Food Research <foodresearch.my@outlook.com>

Tanggal: 28/08/17 18:03 (GMT+07:00)

Ke: yayuk wariyah <chatarina_wariyah@yahoo.co.id>

Subjek: FR-2017-119: ARTICLE PRODUCTION

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Website: www.myfoodresearch.com

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Dear Dr. Wariyah,

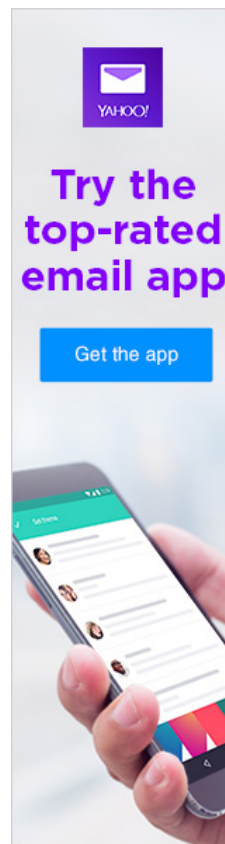
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Food Research <foodresearch.my@outlook.com>
Kepada: yayuk wariyah <chatarina_wariyah@yahoo.co.id>

2 Sep 2017 jam 21.08

Cetak Pesan mentah

Dear Dr. Wariyah,

Noted with thanks.

Your manuscript is currently available online and in press on our website <http://www.myfoodresearch.com>.

Please note that the version in press is the 'Corrected Proof' version. The manuscript information e.g. volume, issue, page number and DOI, will be provided once we have received the payment. We will then inform you of the update of your manuscript.

Thank you for your fine contribution. We hope that you continue to submit other articles to the Journal.

Thanks & Regards,
Vivian New
Food Research Editorial Office
Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

From: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Sent: Saturday, 2 September, 2017 12:02 PM
To: Food Research
Subject: BIs: Re: FR-2017-119: ARTICLE PRODUCTION

Dear Vivian New
Food Research Editorial Office

I have checked my edited manuscript and it is okay.

Thanks and regards,
Chatarina Wariyah
Mercu Buana University of Yogyakarta
Indonesia

Pada Jumat, 1 September 2017 21:35, Food Research <foodresearch.my@outlook.com> menulis:

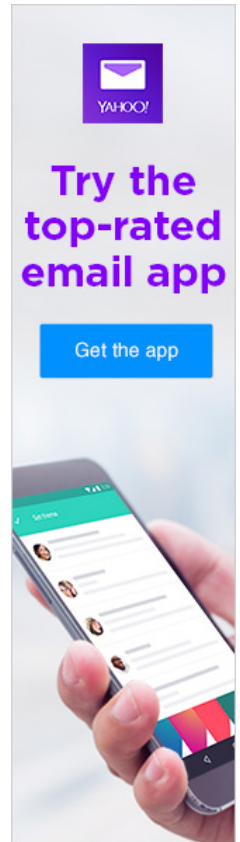
Dear Dr. Wariyah,

Please refer to the attachment for the edited article. Please check again and let me know if there is any need to change/edit again.

Thanks & Regards,
Vivian New
Food Research Editorial Office

Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

From: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Sent: Friday, 1 September, 2017 8:49 PM
To: Food Research



Subject: Bls: Re: FR-2017-119: ARTICLE PRODUCTION

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I will transfer the payment before 22 September 2017.
Thank you very much.

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Sent: Tuesday, 29 August, 2017 8:54 AM
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Subject: HAL: Re: FR-2017-119: ARTICLE PRODUCTION

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Dari: Food Research <foodresearch.my@outlook.com>
Tanggal: 28/08/17 23:36 (GMT+07:00)
Ke: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Subjek: Re: FR-2017-119: ARTICLE PRODUCTION

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Cheers
Son Radu

Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

From: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Sent: Monday, 28 August, 2017 9:55 PM
To: Food Research
Subject: Bls: FR-2017-119: ARTICLE PRODUCTION

Prof Son Radu
Editor of Food Research

Dear Prof Son Radu,
Herewith, I send my revised manuscript.

Thank you very much

Best regards,
Chatarina Wariyah

Mercu Buana University of Yogyakarta

Pada Senin, 28 Agustus 2017 18:03, Food Research <foodresearch.my@outlook.com> menulis:

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Food Research <foodresearch.my@outlook.com>

14 Sep 2017 jam 18.24

Kepada: chatarina_wariyah@yahoo.co.id <chatarina_wariyah@yahoo.co.id>

Cetak Pesan mentah

Dear Dr. Wariyah,

Kindly be informed that your manuscript FR-2017-119 has been assigned to Food Research Vol. 2 Issue 1. You may download a copy of your article from our website or via the following link to share it among with your colleagues: [https://doi.org/10.26656/fr.2017.2\(1\).119](https://doi.org/10.26656/fr.2017.2(1).119)

We would like to thank you for considering our Journal for your publication work.

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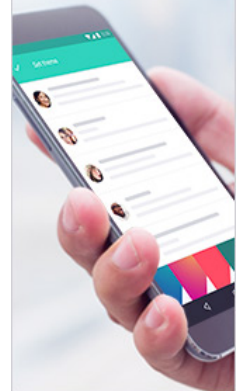
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**yayuk wariyah** <chatarina_wariyah@yahoo.co.id>

3 Agu 2017 jam 09.14

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August 3, 2017

Professor Dr.
 Son Radu Chief
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foodresearch.my@outlook.com
[om](#)

Dear Prof Son
 Radu,

I have sent my manuscript with the title of **HYPOGLYCEMIC EFFECT OF ALOE VERA INSTANT ON THE DIABETIC RATS,**

Attached :

1. Manuscript Sub-form
2. fr-cover letter
3. Article
4. Reviewer form

Thank you very mauch.

Sincerely yours,
 Chatarina Wariyah
 Mercu Buana University of Yogyakarta
 Indonesia

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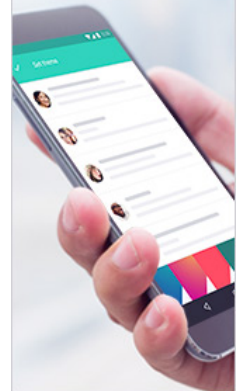
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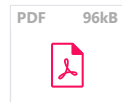
**Food Research** <foodresearch.my@outlook.com>

28 Agu 2017 jam 17.37

Kepada: yayuk wariyah <chatarina_wariyah@yahoo.co.id>

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Dear Dr. Wariyah,

It is a pleasure to accept your manuscript for publication in Food Research journal. Please refer to the attachment for your acceptance letter. Your article is now transferred to production and you will be contacted shortly.

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

Sincerely,
Vivian New
Food Research Editorial Office

Email: foodresearch.my@outlook.comWebsite: www.myfoodresearch.com**From:** yayuk wariyah <chatarina_wariyah@yahoo.co.id>**Sent:** Friday, 25 August, 2017 11:29 PM**To:** Food Research**Subject:** BIs: FR-2017-119

Professor Dr. Son Radu
Editor of Food Research

Dear Prof Son Rodu,
Herewith, I send my revised manuscript with the title :Hypoglycemic effect of aloe vera instant on the diabetics rats.
We hope this manuscripts will published soon.

Thank you very much.

Best regards,
Chatarina Wariyah
Mercu Buana University of Yogyakarta
Indonesia

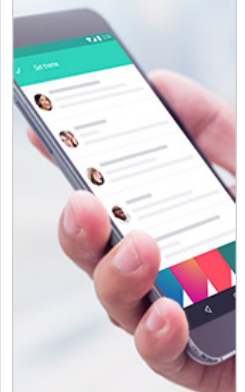
Pada Senin, 21 Agustus 2017 17:27, Food Research <foodresearch.my@outlook.com> menulis:

Dear Dr. Wariyah,
Please include the comments in the attached file to edit/revise your manuscript
Best regards
Son Radu

Email: foodresearch.my@outlook.comWebsite: www.myfoodresearch.com

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Re: Bls: Re: FR-2017-119: Thank you the payment

Yahoo/Email Masuk

**Food Research** <foodresearch.my@outlook.com>

14 Sep 2017 jam 00.00

Kepada: yayuk wariyah <chatarina_wariyah@yahoo.co.id>

Cetak Pesan mentah

Dear Dr. Wariyah,

Noted with thanks. Will inform you soon once the manuscript has been updated.

Thanks & Regards,
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 Food Research Editorial Office

On 13 Sep 2017, at 6:15 PM, yayuk wariyah <chatarina_wariyah@yahoo.co.id> wrote:

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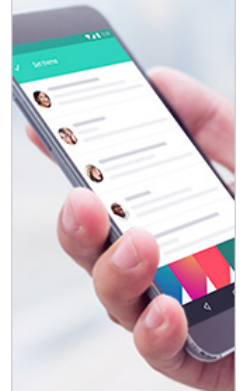
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Website: www.myfoodresearch.com

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Website: www.myfoodresearch.com

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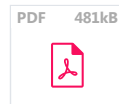
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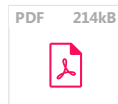
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1 Sep 2017 jam 14.59

Kepada: chatarina_wariyah <chatarina_wariyah@yahoo.co.id>

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Email: foodresearch.my@outlook.com
Website: www.myfoodresearch.com

From: chatarina_wariyah <chatarina_wariyah@yahoo.co.id>

Sent: Tuesday, 29 August, 2017 8:54 AM

To: Food Research

Subject: HAL: Re: FR-2017-119: ARTICLE PRODUCTION

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Dari: Food Research <foodresearch.my@outlook.com>

Tanggal: 28/08/17 23:36 (GMT+07:00)

Ke: yayuk wariyah <chatarina_wariyah@yahoo.co.id>

Subjek: Re: FR-2017-119: ARTICLE PRODUCTION

Dariyah,
You will hear from our staff sooner on your revised manuscript
Cheers
Son Radu

Email: foodresearch.my@outlook.com

JD.ID

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CEK DISINI ▶

Website: www.myfoodresearch.com

From: yayuk wariyah <chatarina_wariyah@yahoo.co.id>
Sent: Monday, 28 August, 2017 9:55 PM
To: Food Research
Subject: Bls: FR-2017-119: ARTICLE PRODUCTION

Prof Son Radu
Editor of Food Research

Dear Prof Son Radu,
Herewith, I send my revised manuscript.

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Best regards,
Chatarina Wariyah
Mercu Buana University of Yogyakarta

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Please use the attached manuscript to perform your revision as the manuscript has been edited according to the Journal's format. Once you have completed your revision, kindly revert to us as soon as possible. Please note the faster you revert, the quicker we will process your manuscript for publication.

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2018 - Volume 2

February 2018

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Polyphenolic content and antioxidant capacity of white, green, black, and herbal teas: a kinetic study

Shannon, E., Jaiswal, A. K. and Abu-Ghannam, N.

Available Online: 9 AUGUST 2017



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The different types of teas *viz.* white, green, black and herbal teas were studied on its polyphenolic content and antioxidant capacity using a kinetic study by Shannon *et al.*

Evaluation of antioxidant capacity of *Aidia borneensis* leaf infusion, an endemic plant in Brunei

Darussalam

Metussin, N., Mohamed, H., Ahmad, N., Yasin, H.M. and Usman, A.

Available Online: 7 AUGUST 2017



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Metussin *et al.*, investigated on the antioxidant capacity of *Aidia borneensis* leaf infusion, a Bornean endemic plant, using DPPH radical scavenging activity

Physicochemical, sensory attributes and protein profile by SDS-PAGE of beef sausage substituted with texturized vegetable protein

Hidayat, B.T., Wea, A. and Andriati, N.

Available Online: 6 AUGUST 2017



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Andriati *et al.*, studied on the effect of textured vegetable protein (TVP) used as substitute in beef sausages based on the physicochemical, sensory attributes and protein profile.

Effect of pH and temperature on browning intensity of coconut sugar and its antioxidant activity

Karseno, Erminawati, Tri Yanto, Setyowati, R. and Haryanti, P.

Available Online: 2 SEPTEMBER 2017



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PDF (666KB)

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Karseno *et al.*, investigated on the effects of pH and temperature on the browning intensity of coconut sugar from the Maillard reaction. The antioxidant activity of the coconut sugar was evaluated as well.

Influence of gamma irradiation and low temperature storage on the quality and shelf life of squid

(*Doryteuthis sibogae*)

Manjanaik, B., Kavya, N., Shetty, V., Somashekarappa, H. and Rajashekar, P.

Available Online: 23 AUGUST 2017



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Manjanaik *et al.* investigated the influence of combination of gamma irradiation and low temperature storage on the quality and shelf life of squid.

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Hypoglycemic effect of instant *aloe vera* on the diabetic rats

Riyanto and Wariyah, Ch.

Available Online: 2 SEPTEMBER 2017



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Instant *aloe vera* was known to contain phenolic compounds that have antioxidant activity. Besides that, Riyanto and Wariyah also studied on the hypoglycemic effect of instant *aloe vera* by examining diabetic rats fed with instant *aloe vera*.

Lipase inhibitory activity of *Carica papaya*, *Chrysophyllum cainito*, *Corcorus olitorius*, *Cymbogon citrates* and *Syzygium cumini* extracts

Briones, A.T. and Chichioco-Hernandez, C.L.

Available Online: 28 SEPTEMBER 2017



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Briones and Chichioco-Hernandez investigated on the lipase inhibitory activity of various plant extracts such as *Carica papaya*, *Chrysophyllum cainito*, *Corcorus olitorius*, *Cymbogon citrates* and *Syzygium cumini* extracts in curbing obesity.

Nutritional stability of instant Kunun zaki flours produced from millet-malted cowpea and millet-malted soybean during the 3 months storage

Eneke, B.M. Attaugwu, R.N. Ufondu, H.E. and Uvere, P.O.

Available Online: 1 SEPTEMBER 2017



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Eneke *et al.*, studied on the proximate composition and thiobarbituric acid (TBA) value of the 90-day storage of instant Kunan zaki powder packaged in polyethylene

Physical, chemical and texture characteristics of Aro cheese

González, M.L., Sánchez, H.C., Franco, F.M.J., Güemes, V.N. and Soto, S.S.

Available Online: 4 OCTOBER 2017



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Aro cheese, is an artisanal cheese product of Mexico. González *et al.*, studied and discussed the physical, chemical and texture characteristics of Aro cheese in this paper.

Development and characterisation of *Vitex negundo* Linn. Noodles

THE JOURNAL OF FOOD RESEARCH

Tan, L.S., Leila, M. and Rabeta, M.S.

Available Online: 2 OCTOBER 2017



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 (/uploads/8/4/8/5/84855864/_10_fr-2017-228_tan_1.pdf)

Tan *et al.*, developed noodles incorporated with *Vitex negundo* leaf extract, a traditional medicinal plant, and characterised the product.

The effect of germination and metallic salts on the stability of enzymes of three high yielding varieties of maize (*Zea mays* L.) in respect of Bangladesh

Rupa, A.Z., Sarkar, P., Rahman, M.M., Shahjadee, U.F., Rahman, M.M., and Rahman, M.M.

Available Online: 19 SEPTEMBER 2017



(/uploads/8/4/8/5/84855864/_11_fr-2017-172_rupa.pdf)
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The effect of germination and metallic salts on nutritional quality, enzymes activity and stability of three high yielding varieties of maize (*Zea mays* L.) was studied and discussed in this paper by Rupa *et al.*

Antioxidant and antimicrobial activities of squid ink powder

Fatimah Zaharah, M.Y. and Rabeta, M.S.

Available Online: 2 OCTOBER 2017



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Fatimah Zaharah and Rabeta studied on the antioxidant and antimicrobial activities of squid ink powder apart from being a major protein compound.

***Canarium ovatum* Engl. (Pili) exocarp crude extract as functional food colorant incorporated in yogurt developed product**

Aril-dela Cruz, J.V., Bungihan, M.E., dela Cruz, T.E.E. and Sagum, R.S.

Available Online: 19 SEPTEMBER 2017



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Aril-dela Cruz *et al.*, reported that the crude extract of the exocarp of *Canarium ovatum* Engl. (Pili) has the potential to be a functional food colorant in yogurt.

Optimization of important production factors of a non-alcoholic beverage from roselle calyx, sorghum stem sheath and local spices

Adekanye, B.R., Arinkoola, O.A., Abioye, A.O. and Ade-Omowaye, B.I.O.

Available Online: 22 OCTOBER 2017



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Adekanye *et al.*, optimized the essential processing variables of a non-alcoholic beverage made from roselle calyx, sorghum stem sheath and two local spices using RSM

Efficient production of succinic acid in immobilized fermentation with crude glycerol from *Escherichia coli*

Nik Nor Aziati, A. A. and Mimi Sakinah, A.M.,

Available Online: 26 OCTOBER 2017



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In this study, Nik Nor Aziati and Mimi Sakinah studied on the usage of immobilized *Escherichia coli* in batch fermentation process to produce succinic acid cost-effectively with crude glycerol.

Antioxidant activities of Rambutan (*Nephelium lappaceum* L) peel in vitro

Mistriyani, Riyanto, S. and Rohman, A.

Available Online: 28 SEPTEMBER 2017

[\(/uploads/8/4/8/5/84855864/_16_fr-2017-150_mistriyani.pdf\)](#)**PDF (839KB)****Download File**[\(/uploads/8/4/8/5/84855864/_16_fr-2017-150_mistriyani.pdf\)](#)

Rambutan (*Nephelium lappaceum* L) peel was investigate to have antioxidants containing high amounts of phenolics and flavonoids. The study conducted by Mistriyani *et al.*, showed that Rambutan peel has the potential to be developed as a functional food.

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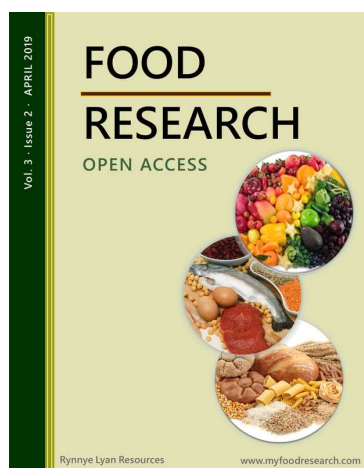
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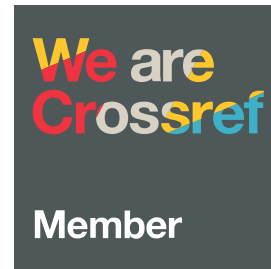
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Moko, E.M., Ngangi, J. and Rahardiyana, D.

Preliminary screening on healing potential of *Ocimum tenuiflorum* L. using in vitro assays
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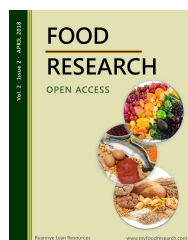
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Hypoglycemic effect of instant *aloe vera* on the diabetic rats

¹Riyanto and ^{2*}Wariyah, Ch.

¹Department of Agrotechnology, Faculty of Agroindustry, Mercu Buana University of Yogyakarta, Jl. Wates Km 10 Yogyakarta 55753, Indonesia

²Department of Food Technology, Faculty of Agroindustry, Mercu Buana University of Yogyakarta, Jl. Wates Km 10 Yogyakarta 55753, Indonesia

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Flavonoid,
Antioxidative-activity,
Blood-glucose

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Abstract

Instant *aloe vera* contains phenolic compounds which has antioxidative activity. However, this product is hygroscopic and damaged easily during storage. The critical condition of the instant occurs at the moisture content of $12.52 \pm 0.24\%$ (wb). Increasing the moisture content could accelerate oxidation of the phenolic compounds, thus decrease the antioxidative activity. Previous research showed that the antioxidative activity of instant *aloe vera* could lower the blood glucose. The purpose of this study was to evaluate the hypoglycemic activity of instant *aloe vera* during storage until the critical condition. The hypoglycemic effect was determined with the *in vivo* method using diabetic Wistar rats as experimental animals. The diabetic rats were fed with a standard feed combined with instant *aloe vera* which has been stored at various storage time i.e. 0, 2, 4, 6, 8 weeks and used normal rats fed without instant *aloe vera* as a control. The blood glucose was analyzed every week until 4 weeks. The research showed that the diabetic rats fed with standard feed without instant *aloe vera* had high blood glucose (219.40 mg/dL) after 4 weeks treatment. Otherwise, the blood glucose of diabetic rats fed with instant *aloe vera* decreased from 214.00 mg/dL to 97.57 mg/dL after 4 weeks.

1. Introduction

Instant *aloe vera* was made from *aloe vera* leaves and was processed by microencapsulation using spray dryer and maltodextrin as an encapsulating agent. Instant *aloe vera* contains phenolic compound of 1.64 ± 0.09 $\mu\text{g/g}$ dry matter (Wariyah and Riyanto, 2015). According to Sultana and Anwar (2008), the phenolic compounds in *aloe vera* gel are flavonoid i.e kaempferol, quercetin, and myricetin of about 257.70; 94.80 and 1283.50 mg/kg, respectively. Flavonoids have an antioxidative activity indicated by their ability to capture free radicals of DPPH (*1,1-Diphenyl-2-picrylhydrazyl*) (Hu *et al.*, 2005). Joseph and Raj (2010) stated that the bioactive substances in *aloe vera* can lower blood glucose. Jasmine and Daisy (2007) found that methanol soluble extract of *Eugenia jambolana*, which also contains flavonoids, could lower blood glucose, so the hypoglycemic effect is estimated to be related to the flavonoids. Yagi *et al.* (2009) proved that consumption of *aloe vera* fraction about 10 ppm over a period of 6

weeks, could lower the blood glucose of the experimental animals.

The processing of instant *aloe vera* used *aloe vera* powder (dried *aloe vera*) as a raw material and was done in consecutive stages i.e. reconstituting *aloe vera* powder using aquadest at a ratio of 1 : 120 (w/v), filtering the solution, and then maltodextrin added as an encapsulating agent. The solution was fed into a spray dryer. Wariyah and Riyanto (2015) showed that instant *aloe vera* had high antioxidative activity and the ability to capture free radicals with a percentage of RSA (*Radical Scavenging Activity*) was about $16.34 \pm 1.14\%$ (fresh instant) and $2.34 \pm 0.37\%$ (instant at critical condition), and the inhibition of lipid peroxidation was $39.34 \pm 1.58\%$ (fresh instant) and $21.34 \pm 0.16\%$ (instant at critical condition). The antioxidative activity of instant *aloe vera* decreased during storage caused by contact with light, heat, and oxygen, which accelerated oxidation reaction of flavonoid (Özkan and Bilek, 2014).

*Corresponding author.

Email: chatarina_wariyah@yahoo.co.id

Decreasing of the antioxidative activity of instant *aloe vera* could affect the hypoglycemic activity because it relates to the free radical neutralization by antioxidant. According to Barlett and Eperjesi (2008), hyperglycemia and diabetes cause an increase in free radical or ROS (*Reactive Oxygen Species*) i.e. superoxide, hydrogen peroxide and singlet oxygen. ROS is capable of damaging lipid membranes, proteins, nucleic acids, and carbohydrates via oxidation, resulting in the formation of cytotoxic chain reactions. Therefore, an antioxidant that may neutralize free radicals effectively is needed. The purpose of the study was to evaluate the hypoglycemic activity of instant *aloe vera* during storage until reached critical condition.

2. Materials and methods

2.1 Materials

Aloe vera leaves (*Aloe vera* var. *chinensis*) with harvesting age of 1.5 – 2.0 years were obtained from the Loano District in the Purworejo Regency, Central Java Province, Indonesia. Maltodextrin DE 20 as an encapsulating agent was purchased from Brataco Chemika and sodium chloride for adjusting relative humidity during storage of the instant from Merck. Plastic film for packaging of *aloe vera* instant used the High Density Polyethylene (HDPE) with 0.80 mm thickness was obtained from "40" store at Yogyakarta, Indonesia.

2.2 Methods

Aloe vera leaves were processed into powder before microencapsulated into instant and the processing of powder referred to Wariyah and Riyanto (2011). Microencapsulation of *aloe vera* powder into the instant referred to Wariyah and Riyanto (2016) and prepared as follows: *aloe vera* powder was reconstituted by using distilled water at ratio of 1/120 (w/v) and then mixed with 7.5% (w/v) maltodextrin with constant stirring using a magnetic stirrer (Stir plate Nuova II) at 700 rpm for 45 minutes. The solution was fed into the spray dryer (Lab Plan SD-05) at an inlet temperature of 130°C and an outlet temperature of 103°C, an air flow rate of 50m³/h, and a solution flow rate of 350 mL/h. The powders (instants) obtained were packaged in plastic film with 0.80 thickness and stored at various storage time of : 0, 2, 4, 6, 8 weeks, at a relative humidity of 75% (adjusted with NaCl) and temperature of 25°C. The hypoglycemic effect was determined by the *in vivo* method (Kabir *et al.*, 1998) using Wistar rats with an age of 3 – 4 months and a weight of between 240 – 260 g. The rats were

obtained from the *Integrated Research Centre Labs.*, Gadjah Mada University of Yogyakarta, Indonesia.

2.3 Determination of instant *aloe vera* intake for rats

Each of sample instant *aloe vera* with different storage time was used as animal feed combined with standard feed (Reeves *et al.*, 1993). The diabetics rats were prepared by alloxan induction during 5 days as much as 125 mg/kg body weight. Normal rats and diabetic rats fed with standard feed without instant *aloe vera* were used as a control. The animals for each treatment (n=6) were observed for 4 weeks. The amount of instant added to the standard feed was determined by preliminary research based on their reducing power (Yen and Duh, 1994) compared with commercial vitamin E as a standard. The vitamin E contains α -tocopherol equivalent to 100 IU per capsule. Intake of instant *aloe vera* for rats was equalized with the adequate intake of antioxidant to prevent degenerative disorder up to 400 IU/day/adult. Moreover, the value was multiplied by a conversion factor (0.018) to fit the animal feed. The hypoglycemic effect was calculated by the change in blood glucose of diabetic rats before and after being fed with the sample. The rats were fed with the treatment for a period of 4 weeks and blood glucose was analyzed each week using the GOD-PAP method (Goni *et al.*, 1996).

2.4 Design of experiments

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

3. Results and discussion

3.1 Phenolic content and antioxidative activity of instant *aloe vera*

Table 1. Characteristics of instant *aloe vera*

Characteristics	Instant <i>aloe vera</i>
RSA (<i>Reactive Scavenging Activity</i>) (%)	15.32±1.14
Inhibition of lipid peroxidation (%)	36.87±1.58
Moisture (%wb)	5.65±0.62
Total phenol (μ g/g dry matter) ^a	1.64±0.09

^aWariyah and Riyanto, 2015.

Table 1 shows the characteristics of instant *aloe*

vera, which related to hypoglycemic effect. The phenolic content of instant *aloe vera* was $1.64 \pm 0.09 \mu\text{g/g}$ dry matter and the antioxidative activities which indicated by their RSA (*Reactive Scavenging Activity*) and the inhibition of lipid peroxidation were $15.32 \pm 1.14\%$ and $36.87 \pm 1.58\%$, respectively. Instant *aloe vera* had a high antioxidant activity, and according to Sultana and Anwar (2008), the antioxidative properties shown by its ability to capture DPPH free radicals. The antioxidative activity could decrease during storage due to contact with heat, oxygen, and light which causes the oxidation of flavonoids (Nawar, 1985). Wariyah and Riyanto (2015) stated that RSA value of instant *aloe vera* significantly decreased at 5 weeks storage time, while the inhibition of lipid peroxidation decreased after 9 weeks. Therefore, important to study the effect of storage time on the hypoglycemic activity of instant *aloe vera*.

3.2 Reducing power of instant *aloe vera*

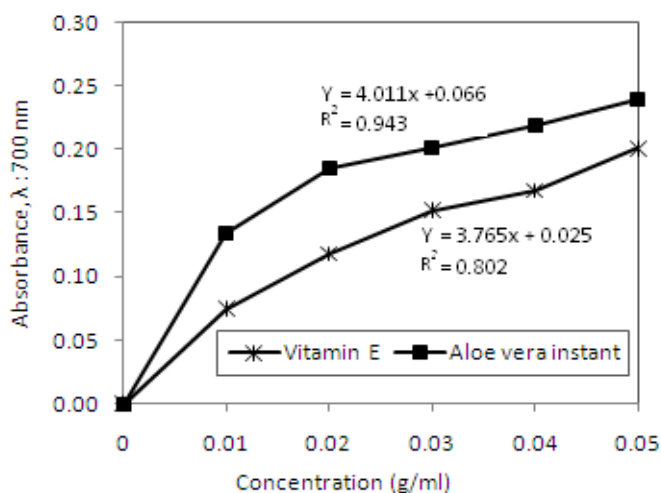


Figure 1. Reducing power of vitamin E and instant *aloe vera*.

Reducing the power of instant *aloe vera* and vitamin E was compared to determine the rat's intake. Consumption necessary of antioxidant for preventing degenerative disorder is about 400 IU per day, whereas a 0.40 g capsule of commercial vitamin E containing 100 IU α -tocopherol. Therefore, the instant *aloe vera* given to the rats were equalized with 400 IU α -tocopherol in vitamin E based on their reducing power. The relative reducing power stated by absorbance value is shown in Figure 1. The higher the absorbance, the greater its reducing power or the higher its antioxidative activity as shown by the regression equation of the two samples.

Figure 1 shows the relationship between absorbance and sample weight (instant and vitamin E). The regression equation of vitamin E is :

$$y = 4.011x \pm 0.066 \quad (1)$$

If the x parameter is equal to 1.6 g commercial vitamin E (equivalent with 400 IU α -tocopherol), so the y parameter $y = 6.4836$. The instant *aloe vera* regression equation is:

$$y = 3.765x \pm 0.025 \quad (2)$$

To satisfy $y = 6.4836$, the instant weight (x) = 1.70 g. It means that to provide the adequate daily intake of antioxidant about 400 IU/day/adult is needed about 1.70 g instant *aloe vera* for a human with a 70 kg body weight or 0.03 g for a rat with a 200 g body weight.

3.3 Rats body weight and hypoglycemic activity of instant *aloe vera*

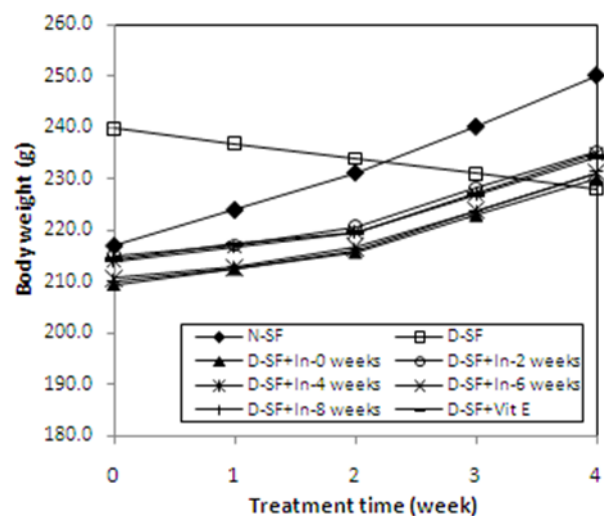


Figure 2. Profile of rat body weight during treatment.

Figure 2 shows the profile of rats body weight during 4 weeks treatment, and Figure 3 shows the rats blood glucose profile with treatment of normal rats fed with standard feed (N-SF), diabetic rats fed with standard feed (D-SF), and diabetic rats fed with standard feed combined with instant *aloe vera* (D-SF±In) at various storage time (0.0 to 8.0 weeks). Hypoglycemic activity is expressed as the ability of the sample to decrease blood glucose level. The body weight of normal rats fed with standard feed increased during the 4 weeks treatment, while the body weight of diabetic rats with standard feed decreased. Kuzuya *et al.* (2002) and Al Tera (2011) described that decreasing body weight is one symptom of diabetes mellitus. Diabetic patients undergo weight loss when blood glucose can not be absorbed into the cells and the energy requirement is taken from body fat. Akbarzadeh *et al.* (2007) found that diabetic rats induced with streptozotocin the body weight decrease in comparison with a normal rat. This study resulted that the body weight of diabetic rats fed with instant *aloe vera* (D-SF±In- 0 to 8 weeks) increased with a similar profile in comparison with N-SF. The longer the storage time, the lower increasing of the body weight.

Figure 3 shows the blood glucose profile of diabetic rats fed with or without instant *aloe vera*. The diabetic rats fed without an instant *aloe vera* showed high stable blood glucose (>200 mg/dl) during the 4 weeks of treatment. Whereas, normal fasting blood glucose was <110mg/dl and 140 mg/dl after meals (Kuzuya *et al.*, 2002). The blood glucose of diabetic rats fed with instant *aloe vera* decreased to normal levels by the fourth week of treatment. Winarsi *et al.* (2014) showed that the diabetic rats given the Ethanolic Cardamon Leaves Extracts (ECLE) which contain flavonoid for 7 consecutive days, decreased in their blood glucose level. Jasmine and Daisy (2007) also stated that the blood glucose of diabetic rats fed with flavonoid extract from *Eugenia jambolana* for 30 days decreased from 534.60 mg/dl to 206.80 mg/dl.

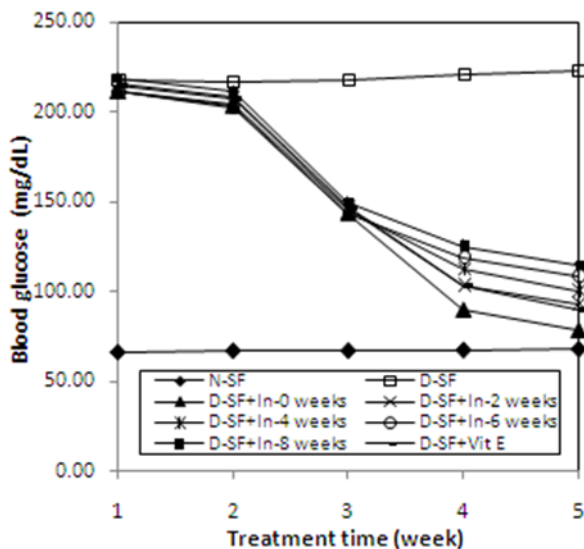


Figure 3. Profile of blood glucose during 4 weeks treatment.

Moreover, flavonoids are capable of stimulating insulin secretion from the pancreas and of excreting an insulin secretion inhibitor. According to Barlett and Eperjesi (2008), hyperglycemia can increase oxidative stress causing an increase of ROS such as superoxide, hydrogen peroxide and singlet oxygen. ROS is capable of damaging lipid membranes, proteins, nucleic acids, and carbohydrates through oxidation, which can result in the formation of cytotoxic chain reactions so that the glucose metabolism is impaired. Increasing of ROS formation leads to more NADH and FADH₂ enter to electron transport chain (Suarsana *et al.*, 2011 as cited in Winarsi *et al.*, 2014). The increase of electron transport rate leads to the contribution of free radicals formation and cause a more severe diabetic. Therefore, neutralizing free radicals by use of antioxidants such as the flavonoids found in *aloe vera* is an important step in decreasing the prevalence of diabetes mellitus.

4. Conclusion

Instant *aloe vera* resulted from microencapsulation of *aloe vera* powder has hypoglycemic activity. The activity can provide the needed antioxidant to prevent degenerative disorder, especially diabetes mellitus. The hypoglycemic activity of instant *aloe vera* was affected by the storage time, the longer the storage time, the lower its hypoglycemic activity. The instant *aloe vera* which packaged in polyethylene plastic with 0.80 mm thickness until eight weeks and consumed about 0.03 g for rats or 1.70 g for human/day could lower blood glucose to the normal level.

Acknowledgements

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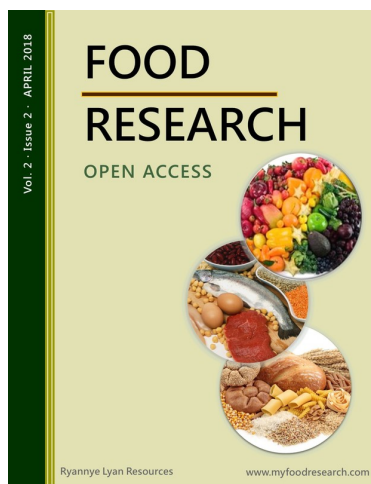
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The effectiveness of food handler training programmes in Malaysia and Ireland to prevent foodborne disease

Tirmizi, L.I.T., Son, R., New, C.Y. and Brand, H.

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Food handler training programmes are essential to ensure the food handlers are well-trained in food safety and to prevent foodborne diseases. In this study, the food handler training programmes were evaluated on the effectiveness to prevent food borne disease by Tirmizi *et al.*

Simultaneous multiplex Polymerase Chain Reaction detection of *Salmonella* spp., *Escherichia coli* O157, *Vibrio parahaemolyticus*, *Vibrio cholerae*, *Listeria monocytogenes* and *Campylobacter* spp.

Ling, S., Noramirah, R., Abidatul, A.A., Nurfarhanah, N.M.J., Noor-Azira, A.M., Jambari, N.N., Ungku Fatimah, U.Z.A., New, C.Y. and Son, R.

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In this study, Ling *et al.* optimised a simultaneous multiplex Polymerase Chain Reaction detection targeting six common foodborne pathogens in Malaysia, namely *Salmonella* spp., *Escherichia coli* O157, *Vibrio parahaemolyticus*, *Vibrio cholerae*, *Listeria monocytogenes* and *Campylobacter* spp.

Frankfurter sausage texture is affected by using isolate, concentrate and flour of *Lupinus albus* and pork skin proteins

Güemes-Vera, N., Juan, F.Z.M. and Soto, S.S.

Available Online: 16 JANUARY 2017 **Accepted**

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Güemes-Vera *et al.* studied the effects on the texture of frankfurters by incorporating isolate, concentrate and flour of *Lupinus albus* and pork skin collagen.

Vegetables proteins as potential encapsulation agents: a review

Quintero, J., Rojas, J. and Ciro, G.

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Quintero *et al.* presented a review on the recent literature related to vegetable proteins as coating materials in various encapsulation processes.

Prevalence and classification of high antimicrobial resistant *Staphylococcus aureus* in wastewater eluted from poultry slaughterhouse

Abidatul, A.A., Nur Farhanah, N.M.J., Noramirah, R., Ling, S., New, C.Y. and Son, R.

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Abidatul *et al.* investigated on the prevalence of *Staphylococcus aureus* in wastewater eluted from poultry slaughterhouse and also classified the *S. aureus* according to their antibiotic resistance pattern.

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