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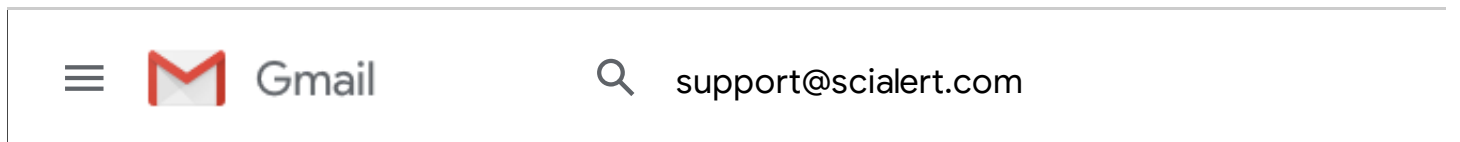
Manuscript # 98551-PJN-ANSI**Title** Effect of Cooling Methods and Drying Temperatures on the Resistant Starch Content and Acceptability of Dried-Growol

Abstract Background and Objective: Growol is a local staple food made from cassava that is processed by spontaneous fermentation in water for 3-5 days. Previous research has shown that drying growol could extend its shelf life, and fermentation during processing could increase the amylose content. Increasing the amylose would produce high retrograded starch, which is a resistant starch (RS). The aim of this study was to evaluate the effects of different cooling methods and drying temperatures on the amylose content, the resistant starch content and the acceptability of dried-growol. Materials and Methods: The cassava used in this research was the Martapura variety, which was fermented for 24 hours and cooked by use of an autoclave for 15 minutes. Samples were then either cooled to room temperature with no subsequent storage or stored in a refrigerator at 4-7oC for 24 hours, and then dried with temperature variations of 40, 50 and 60oC. The dried growol samples were analyzed for their moisture content, starch, amylose, X-ray diffraction, resistant starch content and their acceptability by hedonic test. Results: The research showed that varying the cooling method and drying temperature affected the amylose and RS content, and the acceptability of dried growol. Cooling at refrigerator resulted dried-growol with high RS and acceptability. Conclusion: Acceptable dried-growol was obtained by cooling by refrigeration and drying at temperatures of 50-60oC. This growol had an amylose content of 42.92-44.63 %, the degree of crystallinity was 25.81-26.16% and it had an RS content of 16.55-17.04 g/100 dry matter.

Categories Food Chemistry

Sensory Analysis of Foods

CONTRIBUTING AUTHOR'S**Full Name** Chatarina Wariyah**E-mail** wariyah@mercubuana-yogya.ac.id**Country** Indonesia**Full Name** Riyanto**E-mail** ry.riyanto@yahoo.com**Country** Indonesia**Full Name** Bayu Kanetro**E-mail** bayukanetro@mercubuana-yogya.ac.id**Country** Indonesia

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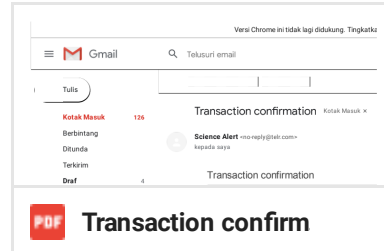
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Universitas Mercu Buana Yogyakarta

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Oct 23, 2019

Prof. Chatarina Wariyah,
Faculty of Agroindustry, Universitas Mercu Buana Yogyakarta, Jl. Wates Km 10 Yogyakarta 55753, Indonesia

Subject: Acceptance Letter for Article No. 98551-PJN-ANSI

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

Title: Effect of Cooling Methods and Drying Temperatures on the Resistant Starch Content and Acceptability of Dried-Growol

Author's Name: Chatarina Wariyah, Riyanto and Bayu Kanetro

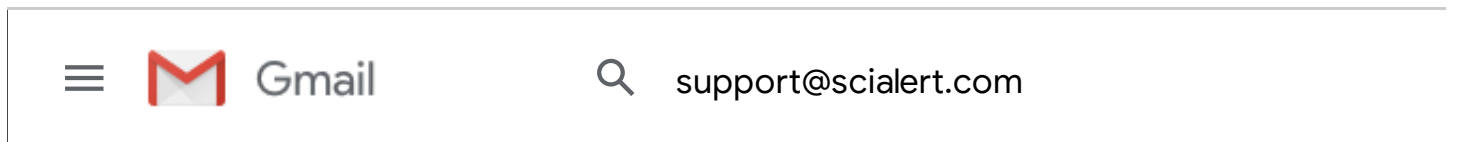
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Regards



M. Imran Pasha
Publication Manager

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Received on: October 05, 2019

Manuscript No.: 98551-PJN-ANSI

Submitted to: Pakistan Journal of Nutrition

Title: Effect of Cooling Methods and Drying Temperatures on
Acceptability of Dried-Growol

Dear Chatarina Wariyah,

Thank you very much for submitting your above mentioned ma
assigned with an ID of 98551-PJN-ANSI. Please refer to this I
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Your paper will undergo the NORMAL REVIEW PROCESS of th
to 4 weeks to complete depending on the number of rounds th

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break.

Once again, thank you very much for your submission to the P

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Academic Editor


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Declaration Letter - 98551-PJN-ANSI



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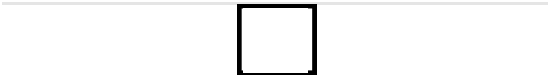
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Dear PJN Editor,

I have sent my revised article. But, I am sorry, I can not revis

So, if you do not mind, please help me to fix my sentences,

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Mr. Norhafizah Mohamad Noh
Editorial Officer
International Food Research Journal
Faculty of Food Science and Technology
Universiti Putra Malaysia
43400 UPM Serdang
Selangor, Malaysia

Dear Sir,

I am Chatarina Wariyah from Universitas Mercu Buana Yogyakarta, Indonesia. I have submit my original article with the title of : **Effect of varying cooling methods and drying temperatures on the resistant starch content and acceptability of dried *growol*.**

This research was funded by our government in 2018 and has to be published in International journal.

Herewith, attached a referee list to review our manuscript.

I hope my article accepted and published in IFRJ soon .

Best regards,
Chatarina Wariyah

June 27th, 2019

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Sincerely,

Chatarina Wariyah


Department of Food Technology, Faculty of Agroindustry/Universitas Mercu Buana
Yogyakarta

Jl. Wates Km 10 Yogyakarta 55753/Indonesia

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Suggest Reviewers - Article No. 985



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Received on: October 05, 2019

Manuscript No.: 98551-PJN-ANSI

Submitted to: Pakistan Journal of Nutrition

Title: Effect of Cooling Methods and Drying Temperatures on Acceptability of Dried-Growol

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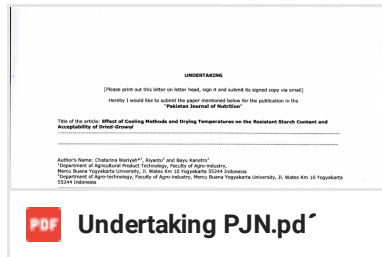
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Hereby I would like to submit the paper mentioned below for the publication in the
"Pakistan Journal of Nutrition"

Title of the article: **Effect of Cooling Methods and Drying Temperatures on the Resistant Starch Content and Acceptability of Dried-Growol**

Author's Name: Chatarina Wariyah*¹, Riyanto² and Bayu Kanetro¹

¹Department of Agricultural Product Technology, Faculty of Agro-industry,
Mercu Buana Yogyakarta University, Jl. Wates Km 10 Yogyakarta 55244 Indonesia

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Name of the corresponding author: Chatarina Wariyah

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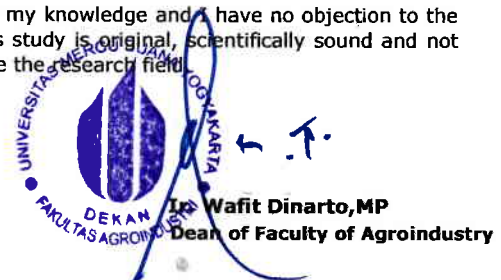
I, as the Corresponding Author understand and declare that:

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4. There are no known conflicts of interest associated with this publication and there has been no significant financial support for this work that could have influenced its outcome.
5. Any aspect of the work covered in this manuscript that has involved either experimental animals or human patients has been conducted with the ethical approval of all relevant bodies and that such approvals are acknowledged within the manuscript.
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Certificate from Head of the Department/Institute

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Dean of Faculty of Agroindustry