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Liling Triyasmono

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## Food Analytical Methods - Receipt of Manuscript 'Simultaneous determination of...'



Food Analytical Methods &lt;jamaica.bihasa@springer.com&gt;

Allen antworten |

Di 10.05.2022, 14:37

Liling Triyasmono

Ref: Submission ID f4900026-7c4d-4690-b485-9e19c7bfcc2f

Dear Dr Triyasmono,

Please note that you are listed as a co-author on the manuscript "Simultaneous determination of the Saponification Value, Acid Value, Ester Value, and Iodine Value in Red Fruit Oil (*Pandanus conoideus*, Lam.) using <sup>1</sup>H NMR spectroscopy and its application for commercial products", which was submitted to Food Analytical Methods on 10 May 2022 UTC.

If you have any queries related to this manuscript please contact the corresponding author, who is solely responsible for communicating with the journal.

Kind regards,

Editorial Assistant  
Food Analytical Methods

## AW: Food Analytical Methods: Decision on your manuscript

Ulrike Holzgrabe

Mo 01.08.2022 09:59

An:Liling Triyasmono <liling.triyasmono@uni-wuerzburg.de>;

Dear Liling,

yes, it is a good idea to bring the rebuttal and the manuscript revision first. Then, I can have a look and we can discuss the change more precisely, afterwards.

Ulrike

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**Von:** Liling Triyasmono <liling.triyasmono@uni-wuerzburg.de>

**Gesendet:** Montag, 1. August 2022 08:29

**An:** Ulrike Holzgrabe <ulrike.holzgrabe@uni-wuerzburg.de>

**Betreff:** AW: Food Analytical Methods: Decision on your manuscript

Dear Prof. Ulrike,

I apologize for disturbing your time.

Regarding our meeting this morning, do you have time for that?

I look forward to hearing from you when the time is right to meet you.

If it's still not possible, I can submit a draft response and revision of the manuscript for you to correct first.

Best regards,

Liling

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**Von:** Liling Triyasmono

**Gesendet:** Donnerstag, 28. Juli 2022 11:27:50

**An:** Ulrike Holzgrabe

**Betreff:** AW: Food Analytical Methods: Decision on your manuscript

Dear Prof. Ulrike,

Thank you for your time and response.

I'm worried you're angry with me because I was late in replying to your last email.

At this time, I have also prepared responses and completed the revisions requested by the reviewers. In addition, I designed a rebuttal letter for some suggestions from reviewers based on some of the journal compilations you have suggested (primarily related to PV).

So far, I've been able to handle reviewers' feedback, questions, and suggestion so well that I can hand them over to you on Monday.

All right, Professor, we can see you next Monday morning.

Thank you very much for your time and guidance.

Best regards,

Liling

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**Von:** Ulrike Holzgrabe

**Gesendet:** Donnerstag, 28. Juli 2022 10:59

**An:** Liling Triyasmono

**Betreff:** AW: Food Analytical Methods: Decision on your manuscript

Dear Liling,

sorry, today some other meetings occurred. We will have a sparkling wine at two, and then, I have other meetings.

I want to suggest, that you start with the revision of the manuscript and the writing of the rebuttal letter, and then we know what has to be discussed.

Maybe Monday morning is a good time to meet.

Ulrike

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Von: Liling Triyasmono <[liling.triyasmono@uni-wuerzburg.de](mailto:liling.triyasmono@uni-wuerzburg.de)>  
Gesendet: Mittwoch, 27. Juli 2022 11:45  
An: Ulrike Holzgrabe <[ulrike.holzgrabe@uni-wuerzburg.de](mailto:ulrike.holzgrabe@uni-wuerzburg.de)>  
Betreff: AW: Food Analytical Methods: Decision on your manuscript

Dear Prof. Ulrike,

I apologize for informing you about our discussion meeting tomorrow because I just received news from Nicolas that Nicolas' meeting with you was postponed to next week.

Therefore, I request your willingness when is the right time to hold a meeting with you.

I can do it all day tomorrow according to your time and Dr. Jens.

Thank you for your time and guidance.

Best regards,

Liling

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Von: Ulrike Holzgrabe  
Gesendet: Dienstag, 26. Juli 2022 08:34:38  
An: Liling Triyasmono  
Betreff: AW: Food Analytical Methods: Decision on your manuscript

Dear Liling,

no problem. I will come tomorrow late. Hence there is not much time tomorrow. I am available on Thursday; please ask Nicolas, because he is also planning a meeting.

Regards

Ulrike

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Von: Liling Triyasmono <[liling.triyasmono@uni-wuerzburg.de](mailto:liling.triyasmono@uni-wuerzburg.de)>  
Gesendet: Dienstag, 26. Juli 2022 08:06  
An: Ulrike Holzgrabe <[ulrike.holzgrabe@uni-wuerzburg.de](mailto:ulrike.holzgrabe@uni-wuerzburg.de)>  
Cc: Jens Schmitz <[jens.schmitz@uni-wuerzburg.de](mailto:jens.schmitz@uni-wuerzburg.de)>  
Betreff: AW: Food Analytical Methods: Decision on your manuscript

Dear Prof. Ulrike,

Thank you for submitting feedback from reviewers for our manuscript and for your direction in preparing these responses.

I will observe and re-evaluate based on comments from reviewers.

Furthermore, to our discussion meeting time, would you mind doing it on Thursday?

Because tomorrow (Wednesday) I have an appointment at 10.00 am at the Indonesian Embassy in Frankfurt to extend my passport because it is needed to extend my residence permit here. So I'm worried I won't have time to return to Wuerzburg in time.

Thank you for your time and guidance.

Best regards,

Liling

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Von: Ulrike Holzgrabe  
Gesendet: Montag, 25. Juli 2022 18:44:49

An: Liling Triyasmono  
Cc: Jens Schmitz  
Betreff: WG: Food Analytical Methods: Decision on your manuscript

Endlich haben wir eine Response.

Dear Liling,

The reviewer comments seem to be doable.

With regard to the peroxide value, you have a look at the paper written by Skiera, Diehl and Holzgrabe. Maybe you can find some information in the NMR spectra! Have a look at everything. We can discuss the revision on Wednesday lunch time or Thursday.

Regards  
Ulrike

-----Ursprüngliche Nachricht-----

Von: Food Analytical Methods <[christianjames.raguin@springernature.com](mailto:christianjames.raguin@springernature.com)>

Gesendet: Montag, 25. Juli 2022 18:39

An: Ulrike Holzgrabe <[ulrike.holzgrabe@uni-wuerzburg.de](mailto:ulrike.holzgrabe@uni-wuerzburg.de)>

Betreff: Food Analytical Methods: Decision on your manuscript

Ref: Submission ID f4900026-7c4d-4690-b485-9e19c7bfcc2f

Dear Dr Holzgrabe,

Your manuscript, "Simultaneous determination of the Saponification Value, Acid Value, Ester Value, and Iodine Value in Red Fruit Oil (*Pandanus conoideus*, Lam.) using <sup>1</sup>H NMR spectroscopy and its application for commercial products", has now been reviewed and the reviewer comments appended below. You will see that, while the reviewers find your work of interest, they have raised points that need to be addressed.

Editor comments

More comments from Reviewer 1

This manuscript presents the simultaneous determination of the SV, AV, EV, and IV in RFO using <sup>1</sup>H NMR spectroscopy and its application for commercial products. The experimental design is reasonable and the data are abundant. However, some problems in this study need to be solved:

1. Abstract: Please provide more results about the effectiveness of this method.
2. Introduction: The importance of SV, AV, EV and IV for evaluating RFO quality is not clearly stated.
3. Why didn't you choose peroxide value? It is very important for evaluating oil quality.
4. Line 107: What do different regions specifically refer to? Is it representative?
5. Line 108: Please quote the recently published literature.

6. Line 116-121: Commercially oils used in this study should be provided more information, such as production date and expire date.

7. Line 138-148: The method of index measurement refers to relevant literature, rather than self-construction, which will weaken the innovation of the manuscript. In addition, the title of the thesis also needs to be revised.

We therefore invite you to revise your paper, taking into account the points raised. At the same time, we ask you to make sure your manuscript complies with our format by reviewing our guidelines on preparing your manuscript: <https://www.springernature.com/gp/policies/editorial-policies>

Once you have revised your paper, please use the following link to submit it, making sure you abide by the submission requirements listed below: <https://submission.nature.com/submit-revision/f4900026-7c4d-4690-b485-9e19c7bfcc2f>

You can also visit <https://researcher.nature.com/your-submissions> to upload your revised submission and to track progress of any other submissions you might have.

#### SUBMISSION REQUIREMENTS FOR REVISED PAPERS:

In order to process your paper, we require:

- A point-by-point response to the comments, including a description of any additional experiments that were carried out and a detailed rebuttal of any criticisms or requested revisions that you disagreed with.

This must be uploaded as a 'Point-by-point response to reviewers' file. All changes to the manuscript must be highlighted or indicated by using tracked changes.

At this stage, please also ensure that you have replaced your initial-submission image files with production quality figures. These should be supplied at 300 dpi resolution for .jpeg and .tiff or as .eps files. Figures should not include Figure number labels in the image.

Please ensure you conform to our authorship policies, also outlined here: <https://www.springernature.com/gp/policies/editorial-policies>

If improvements to the English language within your manuscript have been requested, you should have your manuscript reviewed by someone who is fluent in English. If you would like professional help in revising this manuscript, you can use any reputable English language editing service. We can recommend our affiliates Nature Research Editing Service (<https://authorservices.springernature.com/go/sn/>) and American Journal Experts (<https://www.aje.com/go/springernature/>) for help with English usage.

Please note that use of an editing service is neither a requirement nor a guarantee of publication. Free assistance is available from our resources page (<https://www.springernature.com/gp/researchers/campaigns/english-language-forauthors>). These cover common mistakes that occur when writing in English.

Please note that your revised manuscript will be subject to another round of quality checking before it is returned to the Editor for assessment.

Please note we usually expect revisions to be returned within 14 days. If this doesn't apply to you, please request an extension by replying to this email.

Kind regards,

Paola Donato  
Editor  
Food Analytical Methods

Reviewer Comments:

Reviewer 1

The experimental design is reasonable and the data are abundant. However, some problems in this study need to be solved.

Reviewer 2

In this manuscript, the authors developed and validated an analytical method for simultaneously determining SV, AV, EV, and IV of red fruit oil using qNMR technique. The manuscript is well written and the results are very interesting, so I think it's worth publishing. However, it seems that some corrections and additional discussion are needed before publication.

- As shown in Figure 1, the alpha-CH<sub>2</sub> 1H NMR signals of TAG and FFA are close to each other and appear to slightly overlap each other. Was there any problem in finding the integral value of each signal separately? Skiera et al. used the acid hydrogen signal (11-12 ppm) as an FFA characteristic signal, so it seems necessary to consider this signal in this study as well.
- Also, in Figures 1 and 2, the signal magnitude of the internal standard DMSO<sub>2</sub> appears to be significantly smaller than those of the FFA and TAG signals (F1, F2, and I). This does not seem suitable for quantitative analysis.
- It is necessary to match the number of decimal places for the slope and intercept values in the calibration curves.
- Generally, in the recovery test to show the accuracy of the method, a standard sample is used by spiking. As shown in Table 3, however, the authors used a method of increasing the amount of sample as the linearity test. Although it could be suitable for testing precision, it seems not suitable for recovery test. Therefore, it might be needed to discuss the adequacy of this method.
- In Table 5, the SV value should be the sum of AV and EV values, but differences between these values are seen in some samples (e.g. samples 3, 10,...).
- Please check the R<sub>2</sub>s in Figure 5.
- What is the purity of DMSO<sub>2</sub> used as an internal standard?



# AW: Food Analytical Methods: Decision on your manuscript

Liling Triyasmono

Mo 05.09.2022 08:58

Gesendete Elemente

An:Ulrike Holzgrabe <ulrike.holzgrabe@uni-wuerzburg.de>;

Dear Prof. Ulrike,

Thank you very much for this news, Professor.

Thank you for your guidance and support.

Finally, our first manuscript was successfully accepted.

This news is very comforting news for me.

I was preparing for the following 2nd paper submission and finished my thesis work.

Thank you for your time, direction and guidance.

Best regards,

Liling

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**Von:** Ulrike Holzgrabe

**Gesendet:** Samstag, 3. September 2022 10:19:33

**An:** Liling Triyasmono

**Betreff:** Fwd: Food Analytical Methods: Decision on your manuscript

Congratulations,

After along lasting journey, we arrived at acceptance. Let us continue!

Best regards

Ulrike

Anfang der weitergeleiteten Nachricht:

Von: Food Analytical Methods <christianjames.raguin@springernature.com>

Datum: 3. September 2022 um 02:49:32 MESZ

An: Ulrike Holzgrabe <ulrike.holzgrabe@uni-wuerzburg.de>

Betreff: Food Analytical Methods: Decision on your manuscript

Ref: Submission ID f4900026-7c4d-4690-b485-9e19c7bfcc2f

Dear Dr Holzgrabe,

Re: "Simultaneous determination of the Saponification Value, Acid Value, Ester Value, and Iodine Value in commercially available Red Fruit Oil (Pandanus conoideus, Lam.) using 1H qNMR spectroscopy"

We're delighted to let you know that your manuscript has been accepted for publication in Food Analytical Methods.

Prior to publication, our production team will check the format of your manuscript to ensure that it conforms to the journal's requirements. They will be in touch shortly to request any necessary changes, or to confirm that none are needed.

#### Checking the proofs

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Once again, thank you for choosing Food Analytical Methods, and we look forward to publishing your article.

Kind regards,

David Rodriguez-Lazaro  
Editor  
Food Analytical Methods

## WG: Your article is available online

Ulrike Holzgrabe

Di 13.09.2022 18:21

An:Liling Triyasmono <liling.triyasmono@uni-wuerzburg.de>;

This is your paper!

Ulrike

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**Von:** Springer Nature <alerts@springernature.com>

**Gesendet:** Dienstag, 13. September 2022 16:05

**An:** Ulrike Holzgrabe <ulrike.holzgrabe@uni-wuerzburg.de>

**Betreff:** Your article is available online

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**Journal**

Food Analytical Methods



**DOI**

10.1007/s12161-022-02401-4

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