

**LEMBAR**  
**HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW**  
**KARYA ILMIAH : PROSIDING ILMIAH**

Judul Karya Ilmiah/Artikel : Nutritional comparison of *Spirulina* sp powder by solid-state fermentation using *Aspergillus* sp (FNCL 6088) and *Lactobacillus plantarum* (FNCL 0127)

Jumlah Penulis : 2 (dua)

Status Pengusul : Penulis pertama/ penulis ke-2/ penulis korespondensi \*\*

Penulis Karya Ilmiah : Eko Nurcahya Dewi, Ulfah Amalia

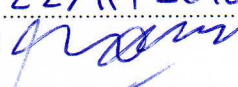
Identitas Karya Ilmiah : a. Nama Prosiding : IOP Conf. Series :  
Earth and Environmental Science.  
b. No. ISBN : -  
c. Tahun Terbit, : 2018  
Tempat Pelaksanaan : Indonesia  
d. Penerbit : IOP  
e. Alamat web prosiding :  
http://iopscience.iop.org/article/10.1088/1755-1315/102/1/012024  
Alamat web artikel :  
http://iopscience.iop.org/article/10.1088/1755-1315/102/1/012024/pdf  
g. Terindeks di (jika ada) : Scopus

Kategori Publikasi Jurnal Ilmiah :  Prosiding Forum Ilmiah Internasional .....  
 (beri  $\checkmark$  pada kategori yang tepat)  Prosiding Forum Ilmiah Nasional.....

Hasil Penilaian Peer Review :

Komponen Yang Dinilai	Nilai Maksimal Prosiding		Nilai Akhir Yang Diperoleh
	Internasional	Nasional	
	30	10	
a. Kelengkapan unsur isi paper (10%)	3		3
b. Ruang lingkup dan kedalaman pembahasan (30%)	9		4.8
c. Kecukupan dan kemutakhiran data/informasi dan metodologi (30%)	9		6
d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)	9		8
<b>Total = (100%)</b>	<b>30</b>		<b>21.8</b>
<b>Nilai Pengusul =</b>		<b>60% =</b>	<b>13.08</b>

Catatan Penilaian Paper oleh Reviewer : Semai kongresensi Pengusul. Turut  
 nitin 11%. Teknik solid-state fermentation /SSF mampu  
 memperbaiki profil protein tepung spirulina. Agen  
 mikroorganisme yg digunakan Aspergillus & lacto-  
 bacillus plantarum. Teknik ini mutlak dari segi  
 biaya & peherja. sumber data DIKTI 2016. pustaka  
 harga 8. Alat memadai.

Semarang, 22/11/2018.  
 Reviewer 1 

Prof. Norma Afiati, M.Sc., Ph.D  
 NIP. 195511101982032001  
 Unit kerja : FPIK UNDIP

$$\begin{aligned} \Sigma \text{ pustaka} &= 8 \text{ buah} \\ \text{mutakhir} &= \frac{4}{8} = 50 \\ (>2007) &= \frac{20}{30} \times 9 = 6. \end{aligned}$$

$$\begin{aligned} \text{Disibusi} &= \frac{3}{8} = 37.5 \\ &= \frac{16}{30} \times 9 = 4.8. \end{aligned}$$

**LEMBAR**  
**HASIL PENILAIAN SEJAWAT SEBIDANG ATAU PEER REVIEW**  
**KARYA ILMIAH : PROSIDING ILMIAH**

Judul Karya Ilmiah/Artikel : Nutritional comparison of *Spirulina* sp powder by solid-state fermentation using *Aspergillus* sp (FNCL 6088) and *Lactobacillus plantarum* (FNCL 0127)

Jumlah Penulis : 2 (dua)

Status Pengusul : Penulis pertama/ penulis ke-2./ penulis korespondensi \*\*

Penulis Karya Ilmiah : Eko Nurcahya Dewi, Ulfah Amalia

Identitas Karya Ilmiah : a. Nama Prosiding : IOP Conf. Series :  
Earth and Environmental Science.

b. No. ISBN : -

c. Tahun Terbit, : 2018  
Tempat Pelaksanaan : Indonesia

d. Penerbit : IOP

e. Alamat web prosiding :

<http://iopscience.iop.org/article/10.1088/1755-1315/102/1/012024>  
Alamat web artikel :

<http://iopscience.iop.org/article/10.1088/1755-1315/102/1/012024/pdf>  
g. Terindeks di (jika ada) : Scopus

Kategori Publikasi Jurnal Ilmiah :  Prosiding Forum Ilmiah Internasional .....  
 (beri ✓ pada kategori yang tepat)  Prosiding Forum Ilmiah Nasional.....

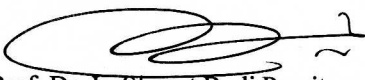
Hasil Penilaian Peer Review :

Komponen Yang Dinilai	Nilai Maksimal Prosiding		Nilai Akhir Yang Diperoleh
	Internasional 30	Nasional 10	
a. Kelengkapan unsur isi paper (10%)	3		2.7
b. Ruang lingkup dan kedalaman pembahasan (30%)	9		4.8
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	9		7.5
d. Kelengkapan unsur dan kualitas terbitan/prosiding (30%)	9		8.8
<b>Total = (100%)</b>	<b>30</b>		<b>23.8 x 60%</b>
<b>Nilai Pengusul =</b>			<b>14.28</b>

Catatan Penilaian Paper oleh Reviewer :

- Sesuai dengan bidang keilmuan. Prosiding internasional terindeks
- Kelengkapan isi paper, lengkap
- Kualitas dan unsur-unsurnya prosiding baik
- Substansi, melaial, cukup baik dan bermanfaat ses nyata
- Kedalaman pembahasan =  $\frac{3}{9} = 37.5\% = \frac{16}{30} \times 9 = 4.8$
- Kemutahiran informasi =  $\frac{4}{8} = 50\% = \frac{25}{50} \times 9 = 7.5$
- Simulasi 11% dan student paper 3% only
- Rujukan pustaka kurang banyak

Semarang, 24 Nov 2018  
 Reviewer 2

  
 Prof. Dr. Ir. Slamet Budi Prayitno, M.Sc  
 NIP. 195506281981031005  
 Unit kerja : FPIK Undip

< Back to results | < Previous 7 of 12 Next >

Export Download Print E-mail Save to PDF Add to List More... >

View at Publisher

IOP Conference Series: Earth and Environmental Science  
Volume 102, Issue 1, 31 January 2018, Article number 012024  
2nd International Symposium on Food and Agro-Biodiversity, ISFA 2017; Grand Candi  
Hotel Semarang; Indonesia; 26 September 2017 through 27 September 2017; Code 134394

## Nutritional comparison of Spirulina sp powder by solid-state fermentation using *Aspergillus* sp (FNCL 6088) and *Lactobacillus plantarum* (FNCL 0127)

(Conference Paper) [\(Open Access\)](#)

Dewi, E.N. , Amalia, U. ✉

Faculty of Fisheries and Marine Science, Diponegoro University, Jl. Prof. Soedarto, SH Tembalang, Semarang, 50275, Indonesia

### Abstract

View references (8)

The *Spirulina* sp powder contains high levels of protein and Solid-State Fermentation (SSF) improved protein level. The aims of the study was to find the proximate contents in *Spirulina* sp's powder fermentation. The experiments were conducted by SSF of *Spirulina* sp's powder using fungi *Aspergillus* sp (FNCL 6088) and lactic acid bacteria *Lactobacillus plantarum* (FNCL 0127). SSF was carried out for 10 days at 35% moisture level. The protein contents of *Spirulina* sp's powder fermented by *L. plantarum* were consistently lower ( $p < 0.05$ ) about 43.28% than compare with the other one about 46.12% (SSF by *Aspergillus* sp) until the end of fermentation. The *Spirulina* sp fermented products contained the highest level of protein after 6 days. © 2018 Institute of Physics Publishing. All rights reserved.

### SciVal Topic Prominence ⓘ

Topic: Soybeans | Soy Foods | fermented soybean

Prominence percentile: 78.448 ⓘ

### Reaxys Database Information

[View Compounds](#)

### Author keywords

fermentation powder protein proximate *Spirulina* sp

### Indexed keywords

Engineering controlled terms: *Aspergillus* *Bacilli* Biodiversity Lactic acid Powders Proteins

Engineering uncontrolled terms: *Aspergillus* sp Lactic acid bacteria *Lactobacillus plantarum* Protein contents Protein level proximate Solid-state fermentation *Spirulina* sp

Engineering main heading: Fermentation

### Metrics ⓘ

0 Citations in Scopus

0 Field-Weighted  
Citation Impact



PlumX Metrics

Usage, Captures, Mentions,  
Social Media and Citations  
beyond Scopus.

### Cited by 0 documents

Inform me when this document is cited in Scopus:

[Set citation alert >](#)

[Set citation feed >](#)

### Related documents

Value addition of vegetable wastes by solid-state fermentation using *Aspergillus niger* for use in aquafeed industry

Rajesh, N. , Imelda-Joseph , Paul Raj, R.  
(2010) *Waste Management*

Optimization of producing  $\alpha$ -amylase from spent brewing grains under solid-state fermentation by *aspergillus oryzae*

Xu, H. , Sun, L. , Zhang, B.  
(2008) *Nongye Jixie Xuebao/Transactions of the Chinese Society of Agricultural Machinery*

Bioconversion technologies from Sweetpotato | 甘薯生化转化技术研究

Jin, Y. , Ding, F. , Yu, J.  
(2017) *Journal of the Chinese Cereals and Oils Association*

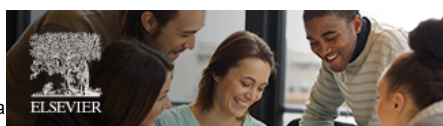
View all related documents based on references

Find more related documents in Scopus based on:

### Funding details

Funding text

The authors gratefully a



Reaxys PhD Prize 2019  
The global award for ambitious young chemists is now open!

[Apply now](#)

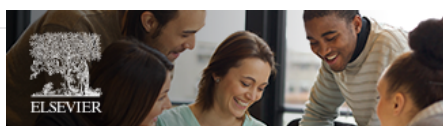
[Keywords >](#)



## References (8)

[View in search results format >](#) All  Export  Print  E-mail  Save to PDF  Create bibliography

- 
- 1 Cepoi, L., Rudi, L., Miscu, V., Cojocari, A., Chiriac, T., Sadovnic, D.  
Antioxidative Activity of Ethanol Extracts from *Spirulina platensis* and *Nostoclinckia* Measured by Various Methods  
(2009) *J of Fascicula Biologie*, 16, pp. 43-48. Cited 6 times.
- 
- 2 Mouritsen, O.G.  
The Science of Taste  
(2015) *Flavour*, 4, pp. 1-2. Cited 3 times.
- 
- 3 Lee, C.K., Darah, I., Ibrahim, C.O.  
Production and Optimization of Cellulase Enzyme Using *Aspergillus Niger* USM AI 1 and Comparison with *Trichoderma reesei* via Solid State Fermentation System  
(2011) *Flavour*, p. 6. Cited 35 times.
- 
- 4 Pandey, A., Radhakrishnan, S.  
Packed-bed column bioreactor for production of enzyme  
(1992) *Enzyme and Microbial Technology*, 14 (6), pp. 486-488. Cited 37 times.  
doi: 10.1016/0141-0229(92)90142-B  
[View at Publisher](#)
- 
- 5 Miranda, O.A., Salgueiro, A.A., Pimentel, M.C.B., Lima Filho, J.L., Melo, E.H.M., Durán, N.  
Lipase production by a Brazilian strain of *Penicillium citrinum* using an industrial residue  
(1999) *Bioresource Technology*, 69 (2), pp. 145-147. Cited 42 times.  
doi: 10.1016/S0960-8524(98)00166-7  
[View at Publisher](#)
- 
- 6 FOLCH, J., LEES, M., SLOANE STANLEY, G.H.  
A simple method for the isolation and purification of total lipides from animal tissues.  
(1957) *The Journal of biological chemistry*, 226 (1), pp. 497-509. Cited 44447 times.  
[View at Publisher](#)
- 
- 7 Ng, W.-K., Lim, H.-A., Lim, S.-L., Ibrahim, C.-O.  
Nutritive value of palm kernel meal pretreated with enzyme or fermented with *Trichoderma koningii* (Oudemans) as a dietary ingredient for red hybrid tilapia (*Oreochromis* sp.)  
(2002) *Aquaculture Research*, 33 (15), pp. 1199-1207. Cited 42 times.  
doi: 10.1046/j.1365-2109.2002.00757.x  
[View at Publisher](#)





□ 8 Rajesh, N., Imelda-Joseph, Paul Raj, R.

## Value addition of vegetable wastes by solid-state fermentation using *Aspergillus niger* for use in aquafeed industry

(2010) *Waste Management*, 30 (11), pp. 2223-2227. Cited 18 times.  
doi: 10.1016/j.wasman.2009.12.017

[View at Publisher](#)

© Copyright 2018 Elsevier B.V., All rights reserved.

[< Back to results](#) | [< Previous](#) 7 of 12 [Next >](#)

[^ Top of page](#)

### About Scopus

[What is Scopus](#)  
[Content coverage](#)  
[Scopus blog](#)  
[Scopus API](#)  
[Privacy matters](#)

### Language

[日本語に切り替える](#)  
[切换到简体中文](#)  
[切换到繁體中文](#)  
[Русский язык](#)

### Customer Service

[Help](#)  
[Contact us](#)

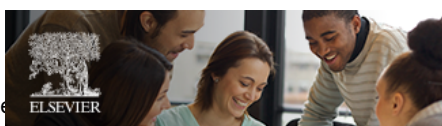
ELSEVIER

[Terms and conditions](#) ↗ [Privacy policy](#) ↗

Copyright © 2019 Elsevier B.V. ↗. All rights reserved. Scopus® is a registered trademark of Elsevier B.V.

We use cookies to help provide and enhance our service and tailor content. By continuing, you agree to the use of cookies.

 RELX Group™



**Reaxys PhD Prize 2019**  
The global award for ambitious  
young chemists is now open!

[Apply now](#)