

Review Request 19-0384 (Mediterranean Journal of Nutrition and Metabolism)

Dari: reviewrequest@mstracker.com

Kepada: kgs.ahmadi@yahoo.com

Tanggal: Jumat, 29 November 2019 pukul 22.31 WIB

2019-11-29

Dear Dr. Ahmadi,

A manuscript was recently submitted to me with the title of "The Combination of Tempeh and Red Ginger Flour Improves Lipid Profiles and Malondialdehyde in Hypercholesterolemic Rats." It has been given tracking number 19-0384.

If interested and available, would you be so kind as to provide a timely review of this manuscript? If so, I ask that it be returned within 30 days. Please indicate your willingness to do so by following the appropriate link at the bottom of this message.

Thank you for your time.

Sincerely,

Maurizio Battino
Mediterranean Journal of Nutrition and Metabolism

To agree to provide a review, please visit:

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ABSTRACT:

Background: Hypercholesterolemia is a fundamental risk for atherosclerosis evidence. Objective: This study aimed to evaluate the effect of combination of tempeh and red ginger flour in hypercholesterolemic rats. Methods: Sprague dawley male rats (n=30; body weight 150-200 g) were randomly divided by 5 groups (n=6), consist of K(-) group : group fed by normal diet (laboratory standard diet AD II, 4.35 kcal/g, 0% cholesterol) as a control; K(+) group: group fed by high cholesterol diet; P1 group: group fed by high cholesterol diet and treated by TF 1.9 g/200 g body weight; P2 group: group fed by high cholesterol diet and treated by red ginger flour 0.036 g/200 g body weight; and P3 group: group fed by high cholesterol diet and treated by a combination TF 0.95 g/200 g body weight and RG 0.018 g/200 g body weight. The lipid profiles and malondialdehyde were assessed. Results: The result showed either the single or combination treatments were successfully improved the lipid profiles and malondialdehyde. Conlucions: The combination of tempeh and red ginger could be effective supporting therapy as hypolipidemic condition.

Key-words: Lipid profiles, Malondialdehyde, Tempeh, Red ginger

Review of Manuscript 19-0384-R (Mediterranean Journal of Nutrition and Metabolism)

Dari: m.a.battino@univpm.it

Kepada: kgs.ahmadi@yahoo.com

Tanggal: Sabtu, 4 Januari 2020 pukul 17.16 WIB

Dear Dr. Ahmadi,

A decision has been reached regarding manuscript 19-0384-R, entitled "The Combination of Tempeh and Red Ginger Flour Improves Lipid Profiles and Malondialdehyde in Hypercholesterolemic Rats."

The authors have been notified that the paper has been accepted for publication pending minor revision. Please visit the Web address below to view the decision letter sent to the authors. Doing so also serves to confirm receipt of this message.

I appreciate your contribution to the peer review process, and look forward to viewing the products of your scholarship in the future.

Sincerely,

Maurizio Battino
Mediterranean Journal of Nutrition and Metabolism

To view the reviews and decision letter, please visit:
<https://msTracker.com/reviews.php?id=141685&rid=178388>

Mediterranean Journal of Nutrition and Metabolism

Reviews of 19-0384-R

"The Combination of Tempeh and Red Ginger Flour Improves Lipid Profiles and Malondialdehyde in Hypercholesterolemic Rats"

Decision Letter

I am pleased to inform you that your manuscript is acceptable for publication in Mediterranean Journal of Nutrition and Metabolism pending minor but mandatory revision.

Below is a link to the decision and reviewers' comments regarding your submission.

Please revise your manuscript according to the reviewers' suggestions and provide a point-by-point response to the reviews.

Your revised manuscript should be submitted to our online submission system (<https://mstracker.com/submit1.php>).

Be sure the manuscript is formatted per our instructions to authors.

When resubmitting please mention the reference number in the cover letter.

Sincerely,

Maurizio Battino
Mediterranean Journal of Nutrition and Metabolism

Reviewer 1

Please revise according to correction

Ancillary file: [view](#)

Reviewer 2

abstract - background : you need to write about hipocholesterolemia effect of tempeh and red ginger.

Review of Manuscript 19-0384-R (Mediterranean Journal of Nutrition and Metabolism)

Dari: m.a.battino@univpm.it

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Mediterranean Journal of Nutrition and Metabolism

COUNTRY

Netherlands



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Media Ranking in Netherlands

SUBJECT AREA AND CATEGORY

Agricultural and Biological Sciences
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Endocrinology,
Diabetes and
Metabolism

Nursing
Nutrition and Dietetics

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22

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Journals

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2008-2022

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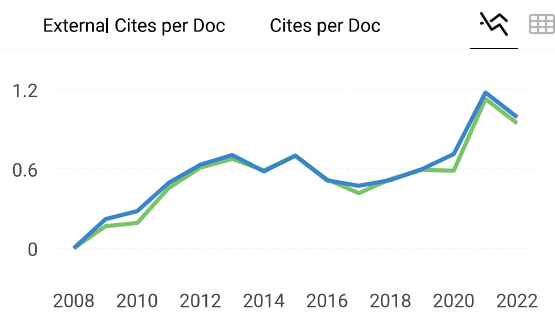
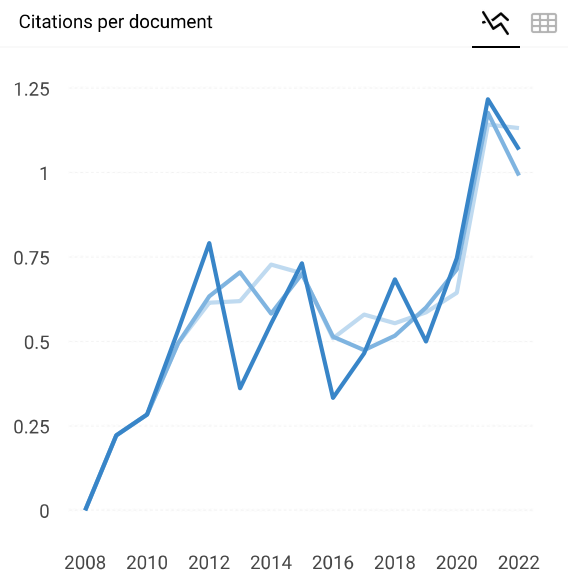
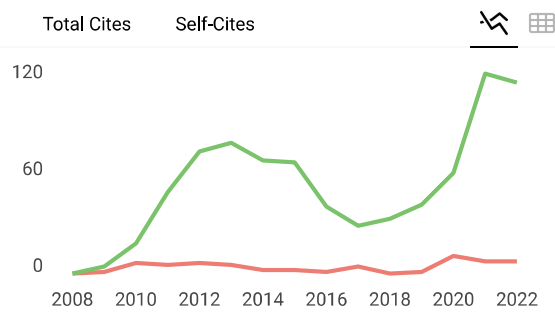
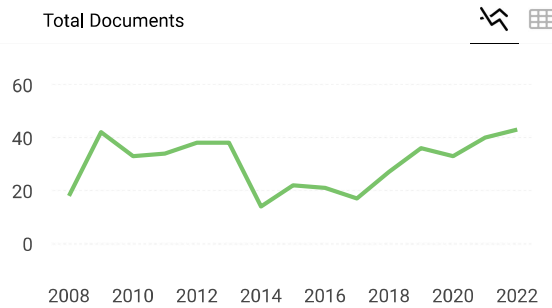
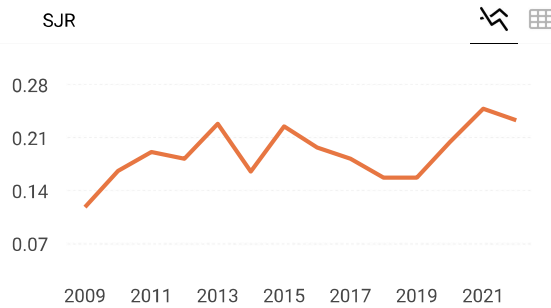
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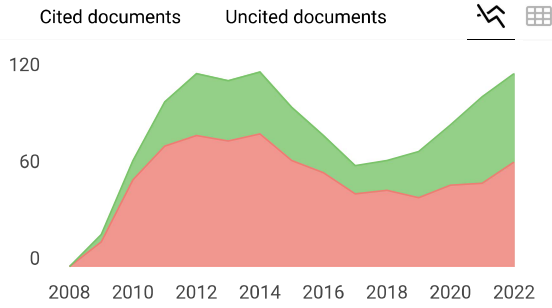
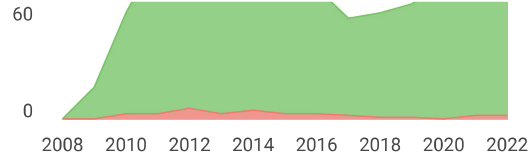
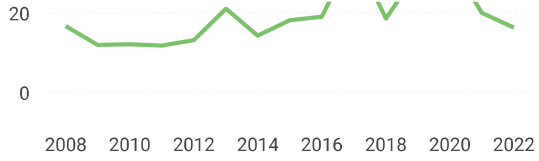
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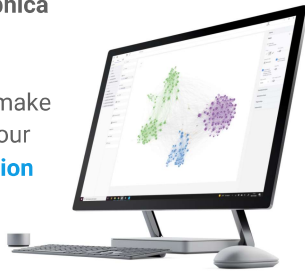
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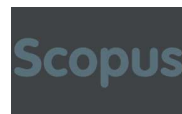
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