☰   International Journal of Food Properties

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Manuscripts with Decisions

ACTION	STATUS	ID	TITLE	SUBMITTED	DECISIONED
	EO: Rahman, Md Shafiur ● Accept (15-Feb-2017) *Archiving completed on 17-May-2017* view decision letter ✉ Contact Journal	LJFP-2016-1079.R1	Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA *Files Archived* ❓	12-Feb-2017	15-Feb-2017

ACTION	STATUS	ID	TITLE	SUBMITTED	DECISIONED
a revision has been submitted (LJFP-2016-1079.R1)	EO: Rahman, Md Shafiur • Major Revision (27-Dec-2016) • a revision has been submitted *Archiving completed on 17-May-2017* view decision letter ✉ Contact Journal	LJFP-2016-1079	Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA *Files Archived* ❓	20-Sep-2016	27-Dec-2016

Gmail

DIDING SUHANDY <diding.sughandy@fp.unila.ac.id>

Reminder: International Journal of Food Properties

International Journal of Food Properties
<onbehalfof+shafiur+squ.edu.om@manuscriptcentral.com>
Reply-To: shafiur@squ.edu.om
To: diding.sughandy@fp.unila.ac.id, diding2004@yahoo.com

Sun, Feb 12, 2017 at 12:37 PM

12-Feb-2017

Dear Dr Diding Suhandy:

Recently, you received a decision on Manuscript ID LJFP-2016-1079, entitled "Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA." The manuscript and decision letter are located in your Author Center at https://mc.manuscriptcentral.com/ljfp.

This e-mail is simply a reminder that your revision is due in two weeks. If it is not possible for you to submit your revision within two weeks, we will consider your paper as a new submission.

Sincerely,
Shafiur Rahman
International Journal of Food Properties Editorial Office
shafiur@squ.edu.om

M Gmail

International Journal of Food Properties - Decision on Manuscript ID LJFP-2016-1079

International Journal of Food Properties   Tue, Dec 27, 2016 at 5:07 PM
<onbehalfof+shafiur+squ.edu.om@manuscriptcentral.com>
Reply-To: shafiur@squ.edu.om
To: diding.sughandy@fp.unila.ac.id, diding2004@yahoo.com

27-Dec-2016

Dear Dr Suhandy:

Your manuscript entitled "Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA" which you submitted to International Journal of Food Properties, has been reviewed. The reviewer comments are included at the bottom of this letter.

The reviewer(s) would like to see some revisions made to your manuscript before publication. Therefore, I invite you to respond to the reviewer(s)' comments and revise your manuscript.

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shafiur@squ.edu.om

Reviewer(s)' Comments to Author:

Reviewer: 1

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Reviewer: 3

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Reviewer: 4

Comments to the Author
Comments are attached

Editor's Comments:

Comments are marked in the attached file. Please work in the attached file so that format remains the same.

Please make all changes with editing mode or different font color.

In addition, you need to include a list of point by point responses against each comments from referees and editor, first include one comment and then your response.

Please keep in mind that I will not correct your mistakes, but I will take decision on your efforts for a careful revision.

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M Gmail   DIDING SUHANDY <diding.sughandy@fp.unila.ac.id>

International Journal of Food Properties - Manuscript ID LJFP-2016-1079.R1

International Journal of Food Properties   Mon, Feb 13, 2017 at 9:05
<onbehalfof+shafiur+squ.edu.om@manuscriptcentral.com>   AM
Reply-To: shafiur@squ.edu.om
To: diding.sughandy@fp.unila.ac.id, diding2004@yahoo.com

12-Feb-2017

Dear Dr Suhandy:

Your manuscript entitled "Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA" has been successfully submitted online and is presently being given full consideration for publication in International Journal of Food Properties.

Your manuscript ID is LJFP-2016-1079.R1.

Please mention the above manuscript ID in all future correspondence or when calling the office for questions. If there are any changes in your street address or e-mail address, please log in to Manuscript Central at https://mc.manuscriptcentral.com/ljfp and edit your user information as appropriate.

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International Journal of Food Properties
<onbehalfof+shafiur+squ.edu.om@manuscriptcentral.com>
Reply-To: shafiur@squ.edu.om
To: diding.sughandy@fp.unila.ac.id, diding2004@yahoo.com

Thu, Feb 16, 2017 at 1:54 AM

15-Feb-2017

Dear Dr Suhandy:

Ref: Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA

Our referees have now considered your paper and have recommended publication in International Journal of Food Properties. We are pleased to accept your paper in its current form which will now be forwarded to the publisher for copy editing and typesetting. The reviewer comments are included at the bottom of this letter.

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The publisher also requests that proofs are checked and returned within 48 hours of receipt.

Thank you for your contribution to International Journal of Food Properties and we look forward to receiving further submissions from you.

Sincerely,
Dr Rahman
Editor, International Journal of Food Properties
shafiur@squ.edu.om

Reviewer(s)' Comments to Author:

None.

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Note: 3rd International Conference on Food Properties will be held on 22-24 January 2018, Dubai, United Arab Emirates. http://www.icfp-food.org Please submit an abstract and plan to attend

M Gmail

DIDING SUHANDY <diding.sughandy@fp.unila.ac.id>

International Journal of Food Properties - Decision on Manuscript ID LJFP-2016-1079

2 messages

International Journal of Food Properties Tue, Dec 27, 2016 at 5:07
<onbehalfof+shafiur+squ.edu.om@manuscriptcentral.com> PM
Reply-To: shafiur@squ.edu.om
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Reviewer: 2

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Reviewer: 4

Comments to the Author
Comments are attached

Editor's Comments:

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27-December-2016-4-PR-Suhandy-et-al--2016--Peaberry-discrimination-using-UV-Vis-Spectroscopy.docx
1064K

DIDING SUGHANDY <diding.sughandy@fp.unila.ac.id>   Sat, Jan 28, 2017 at 10:38 AM
To: shafiur@squ.edu.om
Cc: diding2004@yahoo.com

Dear Dr Rahman
Editor, International Journal of Food Properties

I would like to inform you that right now I am still working on the revision of the manuscript. I am going to send the revised manuscript along with the replies to reviewers comment as soon as possible.

Thank you,

Best regards,

[Quoted text hidden]

International Journal of Food Properties

Decision Letter (LJFP-2016-1079)

From: shafiur@squ.edu.om

To: diding.sughandy@fp.unila.ac.id, diding2004@yahoo.com

CC:

Subject: International Journal of Food Properties - Decision on Manuscript ID LJFP-2016-1079

Body: 27-Dec-2016

Dear Dr Suhandy:

Your manuscript entitled "Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA" which you submitted to International Journal of Food Properties, has been reviewed. The reviewer comments are included at the bottom of this letter.

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Reviewer: 4

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Comments are attached

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Date Sent: 27-Dec-2016

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DIDING SUHANDY <diding.sughandy@fp.unila.ac.id>

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Gobinath.c.Aridoss@taylorandfrancis.com <cats@taylorandfrancis.com>   Thu, Feb 23, 2017 at 9:25 AM
Reply-To: Gobinath.c.Aridoss@taylorandfrancis.com
To: diding.sughandy@fp.unila.ac.id

23 Feb 2017

Diding Suhandy,

Re: Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA

Production tracking number: LJFP 1296861

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Yours sincerely,

Gobinath Aridoss

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USA
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Diding Suhandy
diding.sughandy@fp.unila.ac.id
23 Feb 2017

Your article listed below is currently in production with Taylor & Francis.

Journal: LJFP, *International Journal of Food Properties*
Manuscript ID: 1296861
Manuscript Title: Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA
By: Suhandy; Yulia

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Suite 850
Philadelphia
PA
19106
USA
Email:Gobinath.c.Aridoss@taylorandfrancis.com
Phone:001 215 625 8900
Fax:001 215 207 0047

M Gmail

DIDING SUHANDY <diding.sughandy@fp.unila.ac.id>

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19106
USA
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• Journal: LJFP: *International Journal of Food Properties*

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• Title: Manuscript Title: Peaberry Coffee Discrimination Using UV-Visible Spectroscopy Combined with SIMCA and PLS-DA

• By: Suhandy; Yulia

Comments from: Diding Suhandy

Date sent: 18 Apr 2017

Date returned: 21 Apr 2017

Correction#: 1
Query#: Q1
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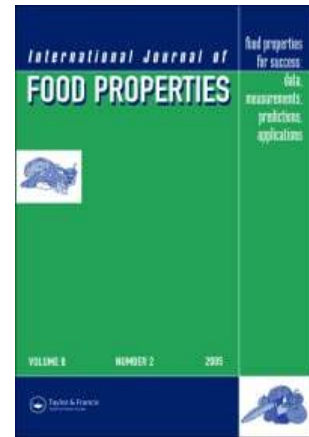**Twitter**
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