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 Status Pengusul : penulis ke-2  
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 c. Vol, No., Bln Thn : 5, 5, May 2013  
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Prof. Dr. Mohammad Djaeni, S.T., M.Eng.  
NIP. 197102071995121001  
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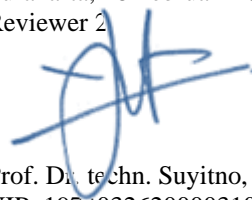
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Surakarta, 28 Februari 2020

Reviewer 2



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Advance Journal of Food Science and Technology  
Volume 5, Issue 5, 2013, Pages 565-570

## Derivation of single particle drying kinetics of tapioca flour (Article) [\(Open Access\)](#)

Suherman<sup>a</sup>, Berkah Fajar, T.K.<sup>b</sup>, Margaretha Praba, A.<sup>a</sup>

<sup>a</sup>Department of Chemical Engineering, University of Diponegoro, Semarang, Indonesia

<sup>b</sup>Department of Mechanical Engineering, University of Diponegoro, Semarang, Indonesia

### Abstract

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The single particle drying kinetics of powdery tapioca flour has been derived from fluidized bed drying experiments which the inlet gas temperatures is varied (40, 50 and 60°C, respectively). The derivation is performed by scale down method from experiment data uses the FLUBED software which the normalized drying curve is adjusted by iterative method. The FLUBED language programming is developed based on fluidized bed drying model using a two-phase theory. From high moisture content (0.44 kg/kg, wet base) until the product specification i.e.,  $X_{wb} = 0.14$  (kg/kg) and in three different conditions of the inlet gas temperatures, the application of the normalized drying curve gives an excellent performance of simulation results intend that the normalization method works well. The drying curve has two drying period namely constant drying rate period and falling drying rate period, where  $X_{cr}$  is 0.35. © Maxwell Scientific Organization, 2013.

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#### 2013 (Vol. 5, Issue: 5)

##### Extraction and Chemical Composition of Seed Kernel Oil from *Irvingia smithii* of Congo Basin

<sup>1, 2</sup>B.W. Loumouamou, <sup>1</sup>J.P.M. Gomoufatan, <sup>1, 2</sup>T. Silou, <sup>3, 4</sup>J.M. Nzikou, <sup>1</sup>G.V. Mbaya Gindo, <sup>5</sup>G. Figueredo and <sup>6</sup>J.P. Chalard

Year: 2013, Volume: 5, Issue: 5, Page No: 506-513

[Abstract](#)

[PDF](#)

[HTML](#)

##### Simulation and Experiment Research of Non-contact Micro-liquid Reagent Dispensing

<sup>1</sup>Yao Yufeng, <sup>1</sup>Lu Shizhou and <sup>1, 2</sup>Liu Yaxin

Year: 2013, Volume: 5, Issue: 5, Page No: 514-521

[Abstract](#)

[PDF](#)

[HTML](#)

##### Optimizing Conditions for the Purification of Omega-3 Fatty Acids from the By-product of Tuna Canning Processing

<sup>1</sup>Teti Estiasih, <sup>2</sup>Kgs. Ahmadi and <sup>1</sup>Fithri Choirun Nisa

Year: 2013, Volume: 5, Issue: 5, Page No: 522-529

[Abstract](#)

[PDF](#)

[HTML](#)

##### Design of the Soymilk Mill based on TRIZ Theory

<sup>1</sup>Jiang Fan, <sup>1</sup>Wang Yijun, <sup>1</sup>Xiang Jianhua and <sup>2</sup>Huang Chunman

Year: 2013, Volume: 5, Issue: 5, Page No: 530-538

[Abstract](#)

[PDF](#)

[HTML](#)

##### Reproductive Rate of Rice Brown Planthopper Population of Super Rice Yongyou 6

<sup>1</sup>Senfu Xu, <sup>2</sup>Huifu Wang, <sup>3</sup>Enguo Wang and <sup>1</sup>Guofu Zhao

Year: 2013, Volume: 5, Issue: 5, Page No: 539-542

[Abstract](#)

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##### Effect of Cooking Temperature on Some Quality Characteristics of Soy Milk

<sup>1</sup>J.K. Ikya, <sup>1</sup>D.I. Gernah, <sup>1</sup>H.E.Ojobo and <sup>2</sup>O.K. Oni

Year: 2013, Volume: 5, Issue: 5, Page No: 543-546

[Abstract](#)

[PDF](#)

[HTML](#)

##### Chemical and Sensory Evaluation of Bread Sold in Benue and Nasarawa States of Central Nigeria

M.O. Eke, C.C. Ariahu and D.I. Gernah

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## Research Article

### Extraction and Chemical Composition of Seed Kernel Oil from *Irvingia smithii* of Congo Basin

<sup>1,2</sup>B.W. Loumouamou, <sup>1</sup>J.P.M. Gomoufatan, <sup>1,2</sup>T. Silou, <sup>3,4</sup>J.M. Nzikou,

<sup>1</sup>G.V. Mbaya Gindo, <sup>5</sup>G. Figueredo and <sup>6</sup>J.P. Chalard

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**Abstract:** This study is part of a wider program on the development of oilseeds in the Congo Basin and its aim was to contribute to the knowledge of *Irvingia smithii* kernel by studying his chemical composition following the example of those of *Irvingia gabonensis* and *Irvingia wombulu*. *Irvingia smithii* kernel, like those of *Irvingia gabonensis* and *Irvingia wombulu* is multipurpose, however, less known than the latter. The assessment of oilseeds of the kernel of *Irvingia smithii* showed that it is oleaginous with fat contents of about 55%. The fatty acid profile established by gas chromatography showed that the lauric acid content is higher than that of myristic acid (% C12: 0 > % C14: 0) and both have a percentage of the total fatty acid content of nearly 90%. Palmitic acid (C16: 0), the third major constituent has nearly 5%. Oleic (C18: 1) and capric (C10: 0) acids have significant levels and palmitoleic (C16: 1) and stearic (C18: 0) acids are to trace. Triacylglycerol profile established by liquid chromatography coupled to the Evaporative Light Scattering Detector (ELSD) has three major TAG (% LaLaM > % LAMM > % LaLaLa), one minor TAG (MMM) and two TAG to trace (CLaLa and MMP). Fats of *Irvingia smithii* studied have levels of unsaponifiables ranging from 1.25 to 2.97% with the major components such as beta-sitosterol (36%) and stigmaterol (18%). For macronutrients, the most abundant element is Magnesium While the Iron is the least abundant with the following decreasing profile: Mg > P > Ca > Fe. Spectrometric assessment of color led to the remarkable presence of the peaks relating to the absorption of carotenoids and chlorophyll pigments located between 630 and 670 nm.

**Keywords:** Congo basin, fatty acid, *Irvingia smithii*, nutrients, oil content, triacylglycerol, unsaponifiable

## INTRODUCTION

With about 235 million ha, the tropical forests of Central Africa, in addition to wood, abound of great potentialities in non-woody forest products. However most of these products are still sold outside official circuits, which do not make it possible to give a sufficient attention to their transformation and quality. However some of these products are subject to a more extensive trade and come to supply international markets in full growth. This is the case of *Irvingia gabonensis* and *Irvingia wombulu* whose market is

estimated at approximately 50 million \$EU of turnover (Lapido and Boland, 1994). The Irvingiaceae kernels are therefore part of the Non-timber forest products whose economic and food importances appear undeniable. But, despite their importance, the Irvingiaceae do not benefit from a good valorization and exploitation on a large scale. It should be noted that the Irvingia has six species in the Congo Basin, namely: *Irvingia gabonensis*, *Irvingia grandifolia*, *Irvingia smithii*, *Irvingia wombulu*, *Irvingia excelsa*, *Irvingia robur* (Makita-Madzou, 2000), whose only *Irvingia gabonensis* and *Irvingia wombulu* species appear to be

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## Research Article

### Simulation and Experiment Research of Non-contact Micro-liquid Reagent Dispensing

<sup>1</sup>Yao Yufeng, <sup>1</sup>Lu Shizhou and <sup>1, 2</sup>Liu Yaxin

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**Abstract:** With the development of biological analytical techniques and high throughput screening techniques, a large number of automated biological agents dispensing systems are widely used in the field of life science research. Non-contact dispensing method characterized by its small dispensing volume, high dispensing precision and quick service speed which satisfies the requirements of biological agent's distribution, becomes the mainstream dispensing method used in reagent dispensing systems. However, the difficult control way, complex system of non-contact dispensing method and its vulnerable dispensing process, which can be easily affected by characteristics of the agent, have hindered the application and development of the method. In this study, simulation model of the separation process of micro scale biological reagent are constructed in order to solve the above problems. The prerequisites of the non-contact dispensing method, the relationship between dispensing volume and precision and characteristics of reagents, formation of system and control parameters are researched through theoretical analysis and numerical simulations. The experiment results are quite consistent with the simulation results; therefore it well verifies the reliability of the modeling and simulation method and also lays a firm theoretical foundation for the system design of non-contact micro-liquid reagent distribution and control optimization.

**Keywords:** Micro-liquid dispensing system, micro-liquid reagent, non-contact dispensing, VOF

## INTRODUCTION

In the field of life science, it is often needed to analyze all kinds of liquid reagents. At this point, the volume reduce has great significance to increase the heat exchange rate between different reagents, shorten the time to reach equilibrium of binding reaction and decrease the consumption of expensive biological reagents (Horrocks *et al.*, 2012). With the development of bio-analytical techniques, the volume of single reagent used in related life science has been reduced to microliters and even nanoliters (Minh *et al.*, 2010). Then the exact distribution of micro-liquid reagent becomes an important factor in the success of experimental study. With the development of automation technology, various types of automated liquid dispensing devices have been widely used in the life sciences. These devices which have the characteristics of small volume of distribution reagent, fast operating speed and high precision allocation have played an important role in life science (Tropmann *et al.*, 2012; Liu *et al.*, 2007a). However, in different areas of life science, types of reagents used are very different and the range of required dispensing volume is very wide (Minh *et al.*, 2010; Li *et al.*, 2009), all of

these differences have different effects on the dispensing process and make different requirements for structure and control methods for micro liquid dispensing systems. In order to ensure that different types of micro reagent can be distributed precisely and provide theoretical basis for the designing and optimization of control parameters of automatic micro-liquid dispensing system, it is necessary to study the process of micro-liquid distribution.

Currently, there are 2 distribute methods for automatic micro-biological reagents operation: contact and non-contact dispensing (Liu *et al.*, 2007b; Sun *et al.*, 2008; Yao *et al.*, 2011). And the contact dispensing method which rely on the contact between reagent nozzle and substrate to achieve liquid transfer has the problems of slow operation, difficult for micro volume's distribution and has the risk of contact pollution. In the existing liquid distribution systems, this method is used not frequently (Jia *et al.*, 2007). Differently the non-contract distribution method relies on the external energy to overcome the liquid's surface tension, viscosity and other effects to push out the liquid from the nozzle with a high-speed. This method overcomes the problems of low dispensing speed and easy polluted occurred in contract method and more

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[Enzyme Types, Dosages and Treatment Time](#)

Yuping Guan, Yan Zeng, Wei Bai and Yuanxia Sun

Year: 2013, Volume: 5, Issue: 5, Page No: 551-556

[Abstract](#)[PDF](#)[HTML](#)[Effects of Controlled Release Fertilizer on the Flag Leaves Senescence in Dry-land Wheat](#)

Dandan Liu and Yan Shi

Year: 2013, Volume: 5, Issue: 5, Page No: 557-560

[Abstract](#)[PDF](#)[HTML](#)[Experiment Study on Solid Culture Medium by Microwave Sterilization](#)<sup>1</sup>Geng Yuefeng, <sup>1</sup>Ge Xinfeng and <sup>2</sup>Zhao Daxu

Year: 2013, Volume: 5, Issue: 5, Page No: 561-564

[Abstract](#)[PDF](#)[HTML](#)[Derivation of Single Particle Drying Kinetics of Tapioca Flour](#)<sup>1</sup>Suherman, <sup>2</sup>T.K. Berkah Fajar and <sup>1</sup>A. Margaretha Praba

Year: 2013, Volume: 5, Issue: 5, Page No: 565-570

[Abstract](#)[PDF](#)[HTML](#)[Effects of Zinc on Growth and Physiological Characters of Flag Leaf and Grains of Winter Wheat after Anthesis](#)

Lina Jiang, Daijing Zhang, Fei Song, Xinmin Zhang, Yun Shao and Chunxi Li

Year: 2013, Volume: 5, Issue: 5, Page No: 571-577

[Abstract](#)[PDF](#)[HTML](#)[The Research of Regional Industry Linkage in Zaozhuang Based on Complexity Theory and Grey Relational Degree](#)<sup>1</sup>Bing Zhang and <sup>1,2</sup>Junhai Ma

Year: 2013, Volume: 5, Issue: 5, Page No: 578-582

[Abstract](#)[PDF](#)[HTML](#)[Research on Influence Factors of Brand Added Value Based on Method of IAHP and DEA](#)<sup>1</sup>Zhihui Han and <sup>1,2</sup>Junhai Ma

Year: 2013, Volume: 5, Issue: 5, Page No: 583-587

[Abstract](#)[PDF](#)[HTML](#)[Effect of Different Mixed Fertilizer on Yield, Quality and Economic Benefits in \*Stevia rebaudiana\* Bertoni](#)

Jingtian Yang, Xiangyang Liu and Yan Shi

Year: 2013, Volume: 5, Issue: 5, Page No: 588-591

[Abstract](#)[PDF](#)[HTML](#)[Modeling Soil Salt and Nitrogen Transport under Different Fertigation Practices with Hydrus-1D](#)

Zeng Wen-zhi, Huang Jie-sheng, Wu Jing-wei and Xu Chi

Year: 2013, Volume: 5, Issue: 5, Page No: 592-599

[Abstract](#)[PDF](#)[HTML](#)[Effect of Lupine Flour on Baking Characteristics of Gluten Free Cookies](#)<sup>1</sup>Sofyan Maghaydah, <sup>2</sup>Selma Abdul-hussain, <sup>3</sup>Radwan Ajo, <sup>1</sup>Yousef Tawalbeh and <sup>1</sup>Noor Elshahory

Year: 2013, Volume: 5, Issue: 5, Page No: 600-605

[Abstract](#)[PDF](#)[HTML](#)

### [Online Evaluation of Yellow Peach Quality by Visible and Near-Infrared Spectroscopy](#)

<sup>1</sup>Ligang Fang, <sup>2</sup>Hongli Li, <sup>1</sup>Zhaobin Liu and <sup>1</sup>Xuefeng Xian

Year: 2013, Volume: 5, Issue: 5, Page No: 606-612

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Study on the Granulation Texture of Salty Yolk](#)

Tian Xianglei, Ruan Meijuan, Zhou Qin and Li Guangpeng

Year: 2013, Volume: 5, Issue: 5, Page No: 613-618

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Effect of Green and Degree of Roasted Arabic Coffee on Hyperlipidemia and Antioxidant Status in Diabetic Rats](#)

<sup>1</sup>Gaafar M. Ahmed and <sup>2</sup>Heba E. El-Ghamery and <sup>3</sup>Mahmuod F. Samy

Year: 2013, Volume: 5, Issue: 5, Page No: 619-626

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Carbon Concentration Variability of \*Larix olgensis\* in North-Eastern China](#)

Yao Fu, Xinjie Wang and Yujun Sun

Year: 2013, Volume: 5, Issue: 5, Page No: 627-632

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Responses of Microorganism in the Rhizosphere of Winter Wheat Seedlings to a Low Concentration of Lead](#)

Xia Jia, Suiming Dong and Chunjuan Zhou

Year: 2013, Volume: 5, Issue: 5, Page No: 633-639

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Feasibility of Utilization of Wild Rice \(\*Oryza rufipogon\* Griff.\) Genetic Diversity in Rice Breeding for High Yield](#)

Dahui Huang, Gang Qin, Chi Liu, Zengfeng Ma, Yuexiong Zhang and Yong Yan

Year: 2013, Volume: 5, Issue: 5, Page No: 640-645

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Effects of Different Nitrogen Fertilizer on Quality and Yield in Winter Wheat](#)

Dandan Liu and Yan Shi

Year: 2013, Volume: 5, Issue: 5, Page No: 646-649

[Abstract](#)

[PDF](#)

[HTML](#)

---

### [Effect of Different Harvest Stages on Nutritional Components of Purple Yam](#)

Jingtian Yang and Yan Shi

Year: 2013, Volume: 5, Issue: 5, Page No: 650-654

[Abstract](#)

[PDF](#)

[HTML](#)

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