



vilia paramita <[redacted]>

Fwd: Your Submission

6 messages

Stefan Kasapis <[redacted]>
To: vilia paramita <[redacted]>

Wed, Nov 8, 2017 at 5:37 AM

Hi Vilia,

Good news! We received light comments from one reviewer for the last of your submissions to Food Hydrocolloids.

Please add a paragraph or two (but not too much) on how the matrices of pectin, carrageenan and whey protein with co-solute were prepared.

I think the best place to insert this text is on line 71 and then you move with the rest of the text: "All systems were subjected to....".

Please do revision accordingly.

Cheers, Stefan

PS. I will call you this afternoon Melbourne time

----- Forwarded message -----

From: Stefan Kasapis <[redacted]>
Subject: Fwd: Your Submission

Ms. Ref. No.: FOODHYD-D-16-00890

Title: Rate of fatty acid transport in glassy biopolymers: A free volume based predictive approach
Food Hydrocolloids

Dear Professor Stefan Kasapis,

We have now received the reports from the Reviewers regarding your paper which has been submitted for publication in Food Hydrocolloids. The Reviewers have been generally supportive of your work but have indicated that some revision is required before it can be accepted for publication.

For your guidance, reviewers' comments are appended below.

If you decide to revise the work, please submit a list of changes or a rebuttal against each point which is being raised when you submit the revised manuscript.

To submit a revision, please go to <https://ees.elsevier.com/foodhyd/> and login as an Author.

Your username is: [redacted]

If you need to retrieve password details, please go to:

http://ees.elsevier.com/foodhyd/automail_query.asp

On your Main Menu page is a folder entitled "Submissions Needing Revision". You will find your submission record there.

Please note that this journal offers a new, free service called AudioSlides: brief, webcast-style presentations that are shown next to published articles on ScienceDirect (see also <http://www.elsevier.com/audioslides>). If your paper is accepted for publication, you will automatically receive an invitation to create an AudioSlides presentation.

PLEASE NOTE: Food Hydrocolloids would like to invite you to enrich your article by including a list of up to 10 names of chemical compounds studied in the article. The list of compounds will be used to extract relevant information from the NCBI PubChem Compound database and display it next to the online version of the article on ScienceDirect. To learn how this can be done please refer to the "Chemical compounds" section of the Guide for Authors or check <http://www.elsevier.com/PubChem>

PLEASE NOTE: Food Hydrocolloids would like to enrich its relevant online articles with a R-code viewer that allows the reader to view and explore the underlying research R-code and data. Hence, if applicable, we would like to invite you to upload with your manuscript R-code (in .R file format) and (example) data set (in .TXT, .CSV, .XLS or .DAT format) as supplementary material to our online submission system. Elsevier will generate the viewer for your R-code and include it with the online article on ScienceDirect.

Food Hydrocolloids features the Interactive Plot Viewer, see: <http://www.elsevier.com/interactiveplots>. Interactive Plots provide easy access to the data behind plots. To include one with your article, please prepare a .csv file with your plot data and test it online at <http://authortools.elsevier.com/interactiveplots/verification> before submission as supplementary material.

Yours sincerely,

Steve W. Cui, Ph.D.
Managing Guest Editor
Food Hydrocolloids

Note: While submitting the revised manuscript, please double check the author names provided in the submission so that authorship related changes are made in the revision stage. If your manuscript is accepted, any authorship change will involve approval from co-authors and respective editor handling the submission and this may cause a significant delay in publishing your manuscript.

Reviewers' comments:

Reviewer #1: The manuscript reports on the impact of free volume of the polysaccharide and whey protein networks on diffusion of fatty acid. The analytical work is well described and the interpretation of the data is sound. This manuscript can be accepted by the journal. The only thing I would suggest is to provide more information on how polymer matrices were prepared.

For further assistance, please visit our customer support site at <http://help.elsevier.com/app/answers/list/p/7923> Here you can search for solutions on a range of topics, find answers to frequently asked questions and learn more about EES via interactive tutorials. You will also find our 24/7 support contact details should you need any further assistance from one of our customer support representatives.



vilia paramita <[redacted]>

Fwd: Your Submission

Stefan Kasapis <[redacted]>
To: vilia paramita <[redacted]>

Fri, Nov 10, 2017 at 7:30 AM

Well done, Villia,

please stand by and prioritise the correction of proofs that will arrive next week.

Cheers, Stefan

----- Forwarded message -----

From: **Stefan Kasapis** <[redacted]>
Subject: Fwd: Your Submission
To: [redacted]

----- Forwarded message -----

From: **Pete Williams** <eesserver@eesmail.elsevier.com>
Subject: Your Submission
To: [redacted]

Ms. Ref. No.: FOODHYD-D-16-00890R1

Title: Rate of fatty acid transport in glassy biopolymers: A free volume based predictive approach
Food Hydrocolloids

Dear Professor Stefan Kasapis,

Thank you for submitting your work to this journal.

I am pleased to tell you that your paper has been accepted for publication in Food Hydrocolloids.

Your accepted manuscript will now be transferred to our production department and work will begin on creation of the proof. If we need any additional information to create the proof, we will let you know. If not, you will be contacted again in the next few days with a request to approve the proof and to complete a number of online forms that are required for publication.

When your paper is published on ScienceDirect, you want to make sure it gets the attention it deserves. To help you get your message across, Elsevier has developed a new, free service called AudioSlides: brief, webcast-style presentations that are shown (publicly available) next to your published article. This format gives you the opportunity to explain your research in your own words and attract interest. You will receive an invitation email to create an AudioSlides presentation shortly. For more information and examples, please visit <http://www.elsevier.com/audioslides>.

Thank you for submitting your work to Food Hydrocolloids.

With kind regards,

Steve W. Cui, Ph.D.
Managing Guest Editor
Food Hydrocolloids

Comments from the Editors and Reviewers: All is good.

Response to reviewer

Reviewer 1

Comment:

The manuscript reports on the impact of free volume of the polysaccharide and whey protein networks on diffusion of fatty acid. The analytical work is well described and the interpretation of the data is sound. This manuscript can be accepted by the journal.

Response:

We thank the reviewer for the opening remarks and their decision to accept our manuscript. The remaining comments will be addressed below.

Comment:

The only thing I would suggest is to provide more information on how polymer matrices were prepared.

Response:

In the text line 71, “.....100:0, 80:20, 70:30, 60:40, 40:60 and 0:100 (w/w). Polysaccharide matrices were composed of 3% (w/w) high-methoxy pectin (HMP) with 81% (w/w) glucose syrup and 2% (w/w) κ -carrageenan with 83% polydextrose. To each formulation, 1 % (w/w) of the fatty acid, the oleic acid and the α -linolenic acid, respectively, were added. The mixture was made by dissolving the polysaccharide powder in Milli-Q water at temperature about 90°C and then followed by cooling to 50 °C prior to addition of the co-solute. The temperature was decreased even further to 40 °C prior to fatty acid addition. A 2 M HCl solution was added to the HMP /glucose syrup mixture to obtain pH 3 which is needed for gelation of HMP, in contrast to 50 mM KCl solution (pH: 4.5) for the κ -carrageenan/polydextrose matrices. All samples were concentrated to achieve 85% total solid.

Whey protein/glucose syrup (wp/gS) matrices were prepared by dissolving whey protein isolate (WPI) powder at room temperature for two hours in Milli-Q water to achieve 30% concentration. Glucose syrup was dissolved in Milli-Q water and later added to this solution an appropriate amount of whey protein powder. The wp/gS solution was maintained at 30% total solid upon storage at 4°C overnight. The sample was further stirred for 15 min prior to addition of 1% fatty acid. The mixture was stirred for another 30 min, homogenised using Ultra-Turrax T25 at 3000 rpm for 3 min (IKA-Labortechnik, Staufen, Germany) and condensed to obtain 80% total solid.

All system were subjected to.....”