Gmail [redacted]gmail.com>

Fwd: Re: Your Submission FOODHYD-D-14-00363R1

1 message

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From: Vilia Darma Paramita
Date: Mon Aug 11 2014 18:25:23 GMT+1000 (AEST)
Subject: Re: Your Submission FOODHYD-D-14-00363R1
To: Anna Bannikova
Cc: Stefan Kasapis

Fri, Nov 18, 2016 at 9:1

Dear Prof. Stefan and Anna,

I am humbly grateful for all the guidance so far.

It has been a great experience

Thank you

Vilia

On 11 Aug 2014, at 4:49 pm, Anna Bannikova [redacted]@rmit.edu.au> wrote:

> Dear Vilia,
>
> well done and congratulations with your first paper!!!!
>
> Dear Professor,
>
> Many thanks for the opportunity to undertake such high quality science.
>
> Kind regards, Anna
>
> On 11 August 2014 10:30, Stefan Kasapis [redacted]rmit.edu.au> wrote:
> well done ladies

Peter Williams Ad to contacts 10:02 AM

To: [redacted]@hotmail.com
Cc: [redacted]

williams

Ms. Ref. No.: FOODHYD-D-14-00363R1
Title: PRESERVATION OF OLEIC ACID ENTRAPPED IN A CONDENSED MATRIX OF HIGH-METHOXY PECTIN WITH GLUCOSE SYRUP
Food Hydrocolloids

Dear Prof. 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, and has now been sent to the publisher for publication.

PDF proofs will be e-mailed to you in due course by Elsevier. If you have any further queries regarding your paper please do not hesitate to visit the Author Home page at http://authors.elsevier.com, where you will be able to continue to track the progress of your paper through the production process. Contact details for questions arising after the acceptance of an article, especially those relating to proofs, are provided by Elsevier after registration of the accepted article for publication (authorsupport@elsevier.com).
Do not contact the editorial office, as they do not have access to such information and will be unable to help you.

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Thank you for submitting your work to Food Hydrocolloids.

With kind regards,

Phoency Feng-Hsi Lai, PhD
Managing Guest Editor
Food Hydrocolloids

Comments from the Editors and Reviewers:
Reviewer #1: The article investigated diffusion of oleic acid in a condensed matrix as a potential method of preservation. It is an in depth discussion of a novel topic with practical importance. The entire article is well written.

Reviewer #2: The presented manuscript is a valuable contribution in the field of the understanding of glass tranisiton and diffusion. Many different methods have been applied for investigation and modelling of the complex processes.
There are only some small remarks that should be considered before publication:

l. 89: ...lipid oxidation is dependent on...
l. 142,, 154, 158: temperature is mostly given in °C but temperature differences are better described using the unit K. This is independent on the temperature scaling in °C.
l. 257 / fig. 2: It seems that G´ and G´´ have been mixed up in the figure capture. Otherwise the discussion would be not correct.
Fig. 6a/b: Could the authors please name the curves directly in the picture? It is difficult to count and compare the lines and the descriptions.

The graphical abstract is missed and the highlights might be a bit more precise with respect to the results.

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Professor Stefan Kasapis

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