

Cover Letter for Manuscript Submission to Jurnal Teknologi Hasil Pertanian UNS

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The Editor-in-Chief Jurnal Teknologi Hasil Pertanian UNS

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Dear Editorial Jurnal Teknologi Hasil Pertanian UNS,

We are writing to submit our manuscript entitled, “THE EFFECT OF VARIATION OF TYPES OF MICROBIAL STARTERS ON THE PHYSICAL CHARACTERISTICS OF MODIFIED CASSAVA FLOUR (MOCAF) RICH BETA-CAROTENE” for consideration for publication in Jurnal Teknologi Hasil Pertanian UNS. This topic was of great interest to the scientists, researchers, and lecturer’s in the field of food microbiology and food processing who read your journal.

The development of beta-carotene-rich MOCAF flour as a functional food aims to increase its nutritional content and functional properties as an antioxidant for health. The development of beta-carotene-rich MOCAF flour can be optimized through good fermentation methods, especially with the use of starter. This study aims to further analyze the effect of using a type of starter on the MOCAF characteristics of cassava species rich in beta-carotene through a comparison of several types of starter. In this study, three types of starter were used, namely the Bimo-CF starter, the Berhasil starter and the BRIN starter. The results showed that the use of starter during fermentation affected the physicochemical properties of mocaf flour in the form of differences in solubility, increased viscosity and decreased syneresis. Microstructural analysis SEM (Scanning Electron Microscope) of mocaf flour using starter during fermentation resulted in a more massive reshuffling of starch granules. This is characterized by changes in the morphology and structure of the starch granules which are more separated from one another, hollow, and have an increasingly irregular shape. NIR (Near infrared) and proximate analysis of the content of mocaf flour, showed that the use of starter during fermentation affected the

decrease in water content, protein content, ash content, fiber content, phosphorus, and increased fat and dry matter content.

This manuscript describes original work and no conflict of interest. It has not been published elsewhere and that it has not been submitted simultaneously for publication elsewhere. All authors approved the manuscript and this submission. Please address all correspondence concerning this manuscript to me at E-mail: haryobimo88@gmail.com . Thank you for receiving our manuscript and considering it for review. We appreciate your time and look forward to your response.”

Yours Sincerely,

A handwritten signature in black ink, appearing to read 'Haryo Bimo Setiarto', written in a cursive style.

Dr. R. Haryo Bimo Setiarto, S.Si, M.Si

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