

[Foods] Manuscript ID: foods-2716952 - Submission Received

1 pesan

 Editorial Office <foods@mdpi.com>
 30 Oktober 2023 pukul 11.32

 Balas Ke: foods@mdpi.com
 Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id>

 Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati

 Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy

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

Dear Mrs. Yulia,

Thank you very much for uploading the following manuscript to the MDPI submission system. One of our editors will be in touch with you soon.

Journal name: Foods Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D

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[Foods] Manuscript ID: foods-2716952 - Article Processing Charge Confirmation

2 pesan

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Balas Ke: yvette.yan@mdpi.com

31 Oktober 2023 pukul 12.25

Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id> Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy <diding.sughandy@fp.unila.ac.id>, Foods Editorial Office <foods@mdpi.com>

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Thank you very much for submitting your manuscript to Foods:

Journal name: Foods Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023

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mei witayulia <meinilwitayulia@polinela.ac.id> Kepada: yvette.yan@mdpi.com 1 November 2023 pukul 19.24

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Best regards

Meinilwita Yulia Lampung State Polytechnic [Kutipan teks disembunyikan]



[Foods] Manuscript ID: foods-2716952 - Assistant Editor Assigned

2 pesan

Yvette Yan <yvette.yan@mdpi.com>

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Balas Ke: yvette.yan@mdpi.com Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id> Cc: Yvette Yan <yvette.yan@mdpi.com>, Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mieu.ac.jp>, Diding Suhandy <diding.sughandy@fp.unila.ac.id>, Foods Editorial Office <foods@mdpi.com>

Dear Mrs. Yulia,

Your paper has been assigned to Yvette Yan, who will be your main point of contact as your paper is processed further.

Journal: Foods Manuscript ID: foods-2716952 Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 October 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id

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[Foods] Manuscript ID: foods-2716952 - Minor Revisions

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20 November 2023 pukul 14.05

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Dear Mrs. Yulia,

Thank you again for your manuscript submission:

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D

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2 pesan

foods@mdpi.com <foods@mdpi.com>

21 November 2023 pukul 09.53 Kepada: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id,

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Thank you, Best regards

Meinilwita Yulia Lampung State Polytechnic [Kutipan teks disembunyikan]

yvette.yan@mdpi.com <yvette.yan@mdpi.com> Kepada: mei witayulia <meinilwitayulia@polinela.ac.id> Cc: jocelyn.qiao@mdpi.com

Dear Mrs. Yulia,

Thanks for your email. We have added reviewer vouchers for you in the system.

Please confirm that the APC, 2010 CHF, is correct.

Journal APC: 2900.00 CHF IOAP discount (10%): 290.00 CHF Voucher discount: 800.00 CHF Total: **1810.00** CHF

We look forward to hearing from you.

Best regards, Ms. Yvette Yan Assistant Editor 3 November 2023 pukul 09.01

21 November 2023 pukul 12.41

6/6/24, 6:45 PM Email Politeknik Negeri Lampung - [Foods] Manuscript ID: foods-2716952 - Article Processing Charge Confirmation Reminder

E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

Welcome to View Our Editor Choice Articles:

1.Potential Uses of Spent Coffee Grounds in the Food Industry (https://doi.org/10.3390/foods11142064)

2.From Pomegranate Byproducts Waste to Worth: A Review of Extraction Techniques and Potential Applications for Their Revalorization (https://doi.org/10.3390/foods11172596)

3.Characterization of the Key Aroma Volatile Compounds in Nine Different Grape Varieties Wine by Headspace Gas Chromatography-Ion Mobility Spectrometry (HS-GC-IMS), Odor Activity Values (OAV) and Sensory Analysis (https://doi.org/10.3390/foods11182767)

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On 2023/11/20 12:39, mei witayulia wrote:

CAUTION - EXTERNAL: This email originated from outside of MDPI organisation. BE CAUTIOUS especially to click links or open attachments.

Dear Dr. Yvette and Foods,

I would like to ask for an update on the review process of our submitted article (ID foods-2716952). Also, I would like to ask you to add the following vouchers:

becdd03198de77ec	Reviewer	100 CHF
bedafb3c6fe9a8cc	Reviewer	100 CHF

Thank you very much

Best regards

Meinilwita Yulia Lampung State Polytechnic

Pada Kam, 16 Nov 2023 pukul 08.54 mei witayulia <meinilwitayulia@polinela.ac.id> menulis: Dear Dr. Yvette and Foods Editorial,

Thank you for adding the vouchers. I confirmed it.

Best regards,

Thank you

Meinilwita Yulia Lampung State Polytechnic

Pada Kam, 16 Nov 2023 pukul 08.27 yvette.yan@mdpi.com <yvette.yan@mdpi.com> menulis:

Dear Mrs. Yulia,

Thanks for your email. We have added reviewer vouchers for you in the system.

Please confirm that the APC, 2010 CHF, is correct.

Email Politeknik Negeri Lampung - [Foods] Manuscript ID: foods-2716952 - Article Processing Charge Confirmation Reminder

Journal APC: 2900.00 CHF IOAP discount (10%): 290.00 CHF Voucher discount: 600.00 CHF Total: 2010.00 CHF

We look forward to hearing from you.

Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

Welcome to View Our Editor Choice Articles:

1.Potential Uses of Spent Coffee Grounds in the Food Industry (https://doi.org/10.3390/ foods11142064)

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3.Characterization of the Key Aroma Volatile Compounds in Nine Different Grape Varieties Wine by Headspace Gas Chromatography–Ion Mobility Spectrometry (HS-GC-IMS), Odor Activity Values (OAV) and Sensory Analysis (https://doi.org/10.3390/foods11182767)

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On 2023/11/3 10:01, mei witayulia wrote:

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[Kutipan teks disembunyikan] [Kutipan teks disembunyikan]



23 November 2023 pukul 10.17

[Foods] Manuscript ID: foods-2716952 - Revision Reminder

1 pesan

Foods Editorial Office <foods@mdpi.com>

Balas Ke: yvette.yan@mdpi.com

Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id>

Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy <diding.sughandy@fp.unila.ac.id>, Foods Editorial Office <foods@mdpi.com>

Dear Mrs. Yulia,

We sent a revision request for the following manuscript on 20 November 2023.

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II

https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D

Please could you update us on the progress of your revisions? If you have finished your revisions, please upload the revised version together with your responses to the reviewers as soon as possible.

You can find your manuscript and review reports at this link: https://susy.mdpi.com/user/manuscripts/resubmit/c32397923717e2af94cbc3ffa442b3a2

Thank you in advance for your kind cooperation and we look forward to hearing from you soon.

Kind regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

Ms. Yvette Yan MDPI Branch Office, Beijing Floor 13, Gengfang International Development Center, Yard 13, Huayuan Road Haidian District, 100088 Beijing, China Tel.: +86 10 6219 3004

MDPI Postfach, CH-4020 Basel, Switzerland Office: St. Alban-Anlage 66, 4052 Basel Foods Editorial Office

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Re: *SPAM*Re: [Foods] Manuscript ID: foods-2716952 - Corresponding Author

1 pesan

yvette.yan@mdpi.com <yvette.yan@mdpi.com> Kepada: mei witayulia <meinilwitayulia@polinela.ac.id> Cc: jocelyn.qiao@mdpi.com 24 November 2023 pukul 10.14

Dear Mrs. Yulia,

Thank you for your email. We will keep Prof. Dr. Diding Suhandy as the corresponding author. Considering that the main responsibility of the corresponding author is to communicate with the editorial office, and some readers will contact the corresponding author if they have questions after the publication of the article. So we suggest that it is more appropriate to keep senior scholar as the corresponding author. We have updated it in the system.

Should you have any questions, please feel free to contact us directly.

Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

Welcome to View Our Editor Choice Articles:

1.Potential Uses of Spent Coffee Grounds in the Food Industry (https://doi.org/10.3390/foods11142064)

2. From Pomegranate Byproducts Waste to Worth: A Review of Extraction Techniques and Potential Applications for Their Revalorization (https://doi.org/10.3390/foods11172596)

3. Characterization of the Key Aroma Volatile Compounds in Nine Different Grape Varieties Wine by Headspace Gas Chromatography–Ion Mobility Spectrometry (HS-GC-IMS), Odor Activity Values (OAV) and Sensory Analysis (https://doi.org/10.3390/foods11182767)

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-



On 2023/11/2 17:52, mei witayulia wrote:

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Dear Editors, Thank you for your email. Actually, the two corresponding authors (DS and MY) are from two different institutions. DS is from University of Lampung MY is from Lampung State Polytechnic However, we follow your suggestion as to which one is better for us according to journal regulations.

We also would like to add reviewer discount vouchers:

b4f6e12903f4cc1d, 100 CHF

67599f19c84335f9, 100 CHF 509967be94e935ed, 100 CHF 6b35671630375916, 100 CHF 8c7f2234ee493bd4, 100 CHF 5d2cb88ab0f02224, 100 CHF

Thank you,

Best regards

Meinilwita Yulia Lampung State Polytechnic

Pada Kam, 2 Nov 2023 pukul 16.06 yvette.yan@mdpi.com <yvette.yan@mdpi.com> menulis: Dear Mrs. Yulia,

Hope my email finds you well.

According to the journal's regulations, if two corresponding authors are affiliated with the same institution, we recommend keeping only one. So we suggest keeping Professor Diding Suhand, a senior scholar, as the corresponding author. Do you think it's okay?

Please reply to this email and we will help you revise it in our system.

We look forward to hearing from you.

Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

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On 2023/10/31 13:26, Yvette Yan wrote:

> Dear Mrs. Yulia,

>

> Your paper has been assigned to Yvette Yan, who will be your main point of

- > contact as your paper is processed further.
- >

> Journal: Foods

- > Manuscript ID: foods-2716952
- > Title: The Authentication of Gayo Arabica Green Coffee Beans with Different
- > Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy
- > and Chemometrics Analysis
- > Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo,
- > Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy *
- > Received: 30 October 2023
- > E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id,
- > slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp,
- > diding.sughandy@fp.unila.ac.id

> >

- > You can find your paper here:
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- > More information can be found here:

- > https://www.mdpi.com/authors/avoid-phishing-emails
- > If you have any questions, please contact me in advance.
- >
- > Best regards,
- > Ms. Yvette Yan
- > Assistant Editor
- > E-Mail: yvette.yan@mdpi.com
- > Foods (http://www.mdpi.com/journal/ Foods)
- > ---
- > Ms. Yvette Yan
- > MDPI Branch Office, Beijing
- > Floor 13, Gengfang International Development Center, Yard 13, Huayuan Road
- > Haidian District, 100088 Beijing, China
- > Tel.: +86 10 6219 3004
- >
- > MDPI
- > Postfach, CH-4020 Basel, Switzerland
- > Office: St. Alban-Anlage 66, 4052 Basel
- > Foods Editorial Office
- > ---
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- > entirety or in part, or disclose its contents to anyone.
- > >



[Foods] Manuscript ID: foods-2716952 - Co-Authorship Confirmation

1 pesan

Foods Editorial Office <foods@mdpi.com> Balas Ke: yvette.yan@mdpi.com Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id> Cc: Foods Editorial Office <foods@mdpi.com> 24 November 2023 pukul 10.19

Dear Mrs. Yulia,

We are writing to let you know that we have received the below submission to Foods for which you are listed as a co-author.

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023

In order to confirm your connection to this submission, please click here to confirm your co-authorship: https://susy.mdpi.com/author/confirm/589843/qrZnf4OI

Kind regards, Foods Editorial Office



24 November 2023 pukul 10.20

[Foods] Manuscript ID: foods-2716952 - Revised Version Received

1 pesan

Foods Editorial Office <foods@mdpi.com>

Balas Ke: yvette.yan@mdpi.com

Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id> Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy <diding.sughandy@fp.unila.ac.id>, Foods Editorial Office <foods@mdpi.com>

Dear Mrs. Yulia,

Thank you very much for providing the revised version of your paper:

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D https://susy.mdpi.com/user/manuscripts/review info/c32397923717e2af94cbc3ffa442b3a2

We will continue processing your paper and will keep you informed about the status of your submission.

Kind regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

Ms. Yvette Yan MDPI Branch Office, Beijing Floor 13, Gengfang International Development Center, Yard 13, Huayuan Road Haidian District, 100088 Beijing, China Tel.: +86 10 6219 3004

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[Foods] Manuscript ID: foods-2716952 - Accepted for Publication

1 pesan

 Foods Editorial Office <foods@mdpi.com>
 24 November 2023 pukul 13.24

 Balas Ke: Yvette Yan <yvette.yan@mdpi.com>, Foods Editorial Office <foods@mdpi.com>

 Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id>

 Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati

 Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy

 <diding.sughandy@fp.unila.ac.id>, Foods Editorial Office <foods@mdpi.com>, Yvette Yan <yvette.yan@mdpi.com>

Dear Mrs. Yulia,

Congratulations on the acceptance of your manuscript, and thank you for submitting your work to Foods:

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D https://susy.mdpi.com/user/manuscripts/review_info/c32397923717e2af94cbc3ffa442b3a2

We will now edit and finalize your paper, which will then be returned to you for your approval. Within the next couple of days, an invoice concerning the article processing charge (APC) for publication in this open access journal will be sent by email from the Editorial Office in Basel, Switzerland.

If, however, extensive English edits are required to your manuscript, we will need to return the paper requesting improvements throughout.

We encourage you to set up your profile at SciProfiles.com, MDPI's researcher network platform. Articles you publish with MDPI will be linked to your SciProfiles page, where colleagues and peers will be able to see all of your publications, citations, as well as other academic contributions.

We also invite you to contribute to Encyclopedia (https://encyclopedia.pub), a scholarly platform providing accurate information about the latest research results. You can adapt parts of your paper to provide valuable reference information, via Encyclopedia, for others both within the field and beyond.

Kind regards, Arun K. Bhunia Editor-in-Chief



[Foods] Manuscript ID: foods-2716952 - Funding Information Confirmation

1 pesan

Foods Editorial Office <foods@mdpi.com> 24 November 2023 pukul 13.24 Balas Ke: foods@mdpi.com, yvette.yan@mdpi.com Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id>, Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy <diding.sughandy@fp.unila.ac.id> Cc: Foods Editorial Office <foods@mdpi.com>, Yvette Yan <yvette.yan@mdpi.com> Dear Authors. When you submitted, you chose No Funding in the system. Your manuscript has now been accepted. Please carefully check and ensure that the funding information is correct in any places where it appears in your manuscript. Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D

You can check it at: https://susy.mdpi.com/user/manuscripts/review_info/c32397923717e2af94cbc3ffa442b3a2

If you have any questions or if you require any modifications, please contact us.

Kind regards, Submission System



[Foods] Manuscript ID: foods-2716952 - Final Proofreading Before Publication 1 pesan

Foods Editorial Office <foods@mdpi.com>

24 November 2023 pukul 20.10

Balas Ke: Yvette Yan <yvette.yan@mdpi.com>, Foods Editorial Office <foods@mdpi.com> Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id> Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy

Dear Mrs. Yulia,

We invite you to proofread your manuscript to ensure that this is the final version that can be published and confirm that you will require no further changes:

At MDPI, we believe in the fast dissemination of sound, valid scientific knowledge. Once accepted for publication, we aim to ensure that research is published as soon as possible.

Please upload the final proofread version of your manuscript within 24 hours, and please remember that we are able to be flexible with this timeframe should you alert us. If you need more time, please inform the Assistant Editor of the expected date that you will be able to return the proofread version.

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II

https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D

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This manuscript includes supplementary materials, which you can find at the second link, above. Please note that citations and references in Supplementary files are permitted provided that they also appear in the reference list of the main text. Please ensure that you proofread your supplementary materials and upload them together with the manuscript.

We look forward to hearing from you soon.

Kind regards, Serena Wang

Ms. Serena Wang Section Managing Editor E-Mail: serena.wang@mdpi.com

Announcement: The Newly Released Impact Factor for Foods is 5.2 (Journal Citation Report, 2022 Edition), ranking 34/142 (Q1) in the category "Food Science & amp; Technology". ------ Recruiting Editorial Board Members of /Foods/: If you are interested in serving as an Academic Editor on the Editorial Board or would like to recommend potential candidates, please reach out to /Foods/ Editorial Office &It;foods@mdpi.com>

MDPI Branch Office, Tianjin Block A, Lujiazui Financial Plaza, Hongqiao District 300131 Tianjin, China Tel.: +86 022 5833 8835

MDPI Foods Editorial Office St. Alban-Anlage 66, 4052 Basel, Switzerland E-Mail: foods@mdpi.com http://www.mdpi.com/journal/foods/

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[Foods] Manuscript ID: foods-2716952 - Manuscript Resubmitted

1 pesan

 Foods Editorial Office <foods@mdpi.com>
 25 November 2023 pukul 22.00

 Balas Ke: Yvette Yan <yvette.yan@mdpi.com>, Foods Editorial Office <foods@mdpi.com>

 Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id>

 Cc: Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati

 Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mie-u.ac.jp>, Diding Suhandy

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

Dear Mrs. Yulia,

Thank you very much for resubmitting the modified version of the following manuscript:

Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II https://www.mdpi.com/journal/foods/special_issues/ZE3H41379D https://susy.mdpi.com/user/manuscripts/review_info/c32397923717e2af94cbc3ffa442b3a2

A member of the editorial office will be in touch with you soon regarding progress of the manuscript.

Kind regards, Foods Editorial Office Postfach, CH-4020 Basel, Switzerland Office: St. Alban-Anlage 66, CH-4052 Basel Tel. +41 61 683 77 34 (office) E-mail: foods@mdpi.com https://www.mdpi.com/journal/foods/

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[Foods] Manuscript ID: foods-2716952 - Corresponding Author

3 pesan

yvette.yan@mdpi.com <yvette.yan@mdpi.com>

2 November 2023 pukul 16.05

Kepada: Meinilwita Yulia <meinilwitayulia@polinela.ac.id> Cc: jocelyn.qiao@mdpi.com, Analianasari Analianasari <analianasari@polinela.ac.id>, Slamet Widodo <slamet_ae39@apps.ipb.ac.id>, Kusumiyati Kusumiyati <kusumiyati@unpad.ac.id>, Hirotaka Naito <naito@bio.mieu.ac.jp>, Diding Suhandy <diding.sughandy@fp.unila.ac.id>, Foods Editorial Office <foods@mdpi.com>

Dear Mrs. Yulia,

Hope my email finds you well.

According to the journal's regulations, if two corresponding authors are affiliated with the same institution, we recommend keeping only one. So we suggest keeping Professor Diding Suhand, a senior scholar, as the corresponding author. Do you think it's okay?

Please reply to this email and we will help you revise it in our system.

We look forward to hearing from you.

Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

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On 2023/10/31 13:26, Yvette Yan wrote: Dear Mrs. Yulia,

Your paper has been assigned to Yvette Yan, who will be your main point of contact as your paper is processed further.

Journal: Foods Manuscript ID: foods-2716952 Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia *, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 October 2023 E-mails: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id, kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id

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Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods) Ms. Yvette Yan MDPI Branch Office, Beijing Floor 13, Gengfang International Development Center, Yard 13, Huayuan Road Haidian District, 100088 Beijing, China Tel.: +86 10 6219 3004 MDPI Postfach, CH-4020 Basel, Switzerland Office: St. Alban-Anlage 66, 4052 Basel Foods Editorial Office Disclaimer: The information contained in this message is confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this message in error, please inform us by an email reply and then delete the message. You may not copy this message in its entirety or in part, or disclose its contents to anyone.

mei witayulia <meinilwitayulia@polinela.ac.id> Kepada: "yvette.yan@mdpi.com" <yvette.yan@mdpi.com> 2 November 2023 pukul 16.52

Dear Editors, Thank you for your email. Actually, the two corresponding authors (DS and MY) are from two different institutions. DS is from University of Lampung MY is from Lampung State Polytechnic However, we follow your suggestion as to which one is better for us according to journal regulations.

We also would like to add reviewer discount vouchers:

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Thank you,

Best regards

Meinilwita Yulia Lampung State Polytechnic [Kutipan teks disembunyikan]

yvette.yan@mdpi.com <yvette.yan@mdpi.com> Kepada: mei witayulia <meinilwitayulia@polinela.ac.id> Cc: jocelyn.qiao@mdpi.com 27 November 2023 pukul 10.46

Dear Mrs. Yulia,

Hope my email finds you well.

We have previously confirmed with you to keep senior scholar Prof. Dr. Diding Suhandy as the corresponding author. So I'm afraid there is no way for us to keep Mrs. Meinilwita Yulia as the corresponding author at this time. We hope you can understand.

Should you have any questions, please feel free to contact us directly.

Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

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On 2023/11/24 11:14, yvette.yan@mdpi.com wrote:

Dear Mrs. Yulia,

Thank you for your email. We will keep Prof. Dr. Diding Suhandy as the corresponding author. Considering that the main responsibility of the corresponding author is to communicate with the editorial office, and some readers will contact the corresponding author if they have questions after the publication of the article. So we suggest that it is more appropriate to keep senior scholar as the corresponding author. We have updated it in the system.

Should you have any questions, please feel free to contact us directly.

Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

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On 2023/11/2 17:52, mei witayulia wrote:

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kusumiyati@unpad.ac.id, naito@bio.mie-u.ac.jp, diding.sughandy@fp.unila.ac.id

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foods@mdpi.com <foods@mdpi.com>

27 November 2023 pukul 10.31 Kepada: meinilwitayulia@polinela.ac.id, analianasari@polinela.ac.id, slamet_ae39@apps.ipb.ac.id,

Dear authors,

Hope my email finds you well and you are not hectic at the moment.

The manuscript of foods-2716952 is pending online, and in order to announce this great manuscript to the whole academic community as soon as possible, could you please kindly let us know when the payment of the article processing charge will be clear? Thank you in advance for your understanding and cooperation.

We will publish your accepted paper in open access format immediately upon receipt of the article processing charge (APC) and completion of the editing process. If any assistance is needed from us, please feel free to let us know. We look forward to hearing from you.

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Dear Foods Editorial,

Thank you for the reminder. We are now preparing the payment process. We will pay it before the deadline (29 November 2023).

Thank you,

Best regards,

Diding Suhandy Meinilwita Yulia

[Kutipan teks disembunyikan]

DIDING SUHANDY <diding.sughandy@fp.unila.ac.id> Kepada: "foods@mdpi.com" <foods@mdpi.com>

Cc: "meinilwitayulia@polinela.ac.id" <meinilwitayulia@polinela.ac.id>, "analianasari@polinela.ac.id" <analianasari@polinela.ac.id>, "slamet ae39@apps.ipb.ac.id" <slamet ae39@apps.ipb.ac.id>, "kusumiyati@unpad.ac.id" <kusumiyati@unpad.ac.id>, "naito@bio.mie-u.ac.jp" <naito@bio.mie-u.ac.jp>

Dear Foods

We confirmed you that the payment has been done.

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28 November 2023 pukul 12.29

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Dear Professor Yulia,

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APC invoice amount: 1810.00 CHF Manuscript ID: foods-2716952 Type of manuscript: Article Title: The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis Authors: Meinilwita Yulia, Analianasari Analianasari, Slamet Widodo, Kusumiyati Kusumiyati, Hirotaka Naito, Diding Suhandy * Received: 30 Oct 2023 Submitted to section: Food Analytical Methods, https://www.mdpi.com/journal/foods/sections/Food_Analysis Advances of Spectrometric Techniques in Food Analysis and Authentication Series II

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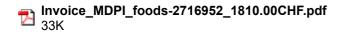
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28 November 2023 pukul 14.41

Cc: meinilwitayulia@polinela.ac.id, Yvette Yan <vvette.yan@mdpi.com>, Foods Editorial Office <foods@mdpi.com>

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Best regards

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Thank you for your message and support of open access.

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Dear Foods,

Could you please let us know when the accepted manuscript will be published online?

Thank you,

Best regards,

Authors [Kutipan teks disembunyikan]



mei witayulia <meinilwitayulia@polinela.ac.id>

[Foods] Manuscript ID: foods-2716952; doi: 10.3390/foods12234302. Paper has been published.

3 pesan

foods@mdpi.com <foods@mdpi.com>

28 November 2023 pukul 22.32

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Dear Authors,

We are pleased to inform you that your article "The Authentication of Gayo Arabica Green Coffee Beans with Different Cherry Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis" has been published in Foods as part of the Special Issue Advances of Spectrometric Techniques in Food Analysis and Authentication Series II and is available online:

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Kind regards,

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Dear Authors,

Congratulations that your paper "The Authentication of Gayo Arabica Green Coffee Beans with Different Cherry Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis" has been published in /Foods/ (ISSN 2304-8158, IF 4.350). We really enjoy cooperating with you.

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Best regards, Ms. Yvette Yan Assistant Editor E-Mail: yvette.yan@mdpi.com Foods (http://www.mdpi.com/journal/ Foods)

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7 Desember 2023 pukul 13.13

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Dear Editors and Foods, Thank you for your kind support. We are happy that our work can be published in this prestigious journal. So far, all parts are fine, no mistake.

Thank you, and we hope for our future collaboration soon.

Thank you

Best Regards

Diding Suhandy The University of Lampung

[Kutipan teks disembunyikan]

6/6/24, 6:53 PM

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The Authentication of Gayo Arabica Green Coffee Beans with Differe Processing Methods Using Portable LED-Based Fluorescence Spectand Chemometrics Analysis

Foods 2023, 12(23), 4302; https://doi.org/10.3390/foods12234302 (https://doi.org/10.3390/foods12234302)

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Reviewer 1: Anonymous

Reviewer 2: Anonymous

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Round 1

Reviewer 1 Report

Comments and Suggestions for Authors

The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescen Chemometrics Analysis

Abstract

As in the 2nd line of abstract you mentioned different processing methods kindly briefly mention the significance of differentiating among green coffee bea for the quality of Gayo Arabica coffee (in just one sentence)

At the end there are no understandable results for readers. Provide a short summary of the main findings, highlighting the clustering of fermented and un beans on PC1. Summarize the key findings and emphasize the practical applications, particularly the affordability and practicability for the Indonesian coffe

By addressing these points, you can provide a more reader-friendly abstract that effectively communicates the significance and findings of your study

Introduction

6/6/24, 6:53 PM Foods | Free Full-Text | The Authentication of Gayo Arabica Green Coffee Beans with Different Cherry Processing Methods Usi... In #Revine 53 write High quality Gayo green beans instead of Gayo high quality to avoid grammar mistake

Mention the direct influence of processing methods on the price of Gayo arabica green coffee beans

The sentence in line 78 is a bit long. Consider breaking it into two sentences for better readability. (/toggle_desktop_layout_cookie).

In lines 89-91, where you mention the acceptability of spectroscopy-based methods, provide a bit more detail on what "green method" refers to

Material and method

According to my understanding and previous data heading (2.1. Green Coffee Bean Samples) was about sampling of green coffee beans. Why you r different lines such as in line 114 and 117. Consider using consistent terminology throughout. For example, in line 109, you refer to "Gayo arabica green lines 112 and 115, you mention "red coffee cherries". Clarify the terminology for better consistency.

Conclusion

Kindly mention any potential future directions or applications of your research. This could include further refinement of the method, application to c exploration of additional features for classification

Author Response

Dear reviewer,

We highly acknowledge your valuable comments and suggestions on our manuscript. Herewith we kindly sent you our replies.

Author Response File: 🜉 Author Response.pdf (https://susy.mdpi.com/user/review/displayFile/43915333/ioUc1u8b?file=author-coverletter&report=33339445);

Reviewer 2 Report

Comments and Suggestions for Authors

1. Although the paper provides a good description of the research methodology, it is recommended that more details on aspects such as spectrometer calik sample preparation be provided in order to further improve the reproducibility of the study.

2. It is recommended that a comparative analysis be conducted with other existing coffee bean identification methods. This would help to highlight the adva limitations of portable LED fluorescence spectrometry.

3. A more extensive statistical validation of the results is recommended. Including additional statistical tests or cross-validation methods would enhance the results.

Comments for author File: Terret Comments.docx (https://susy.mdpi.com/user/review/displayFile/43930477/leaFkz8G?file=review&coverletter&report=33351971)

Comments on the Quality of English Language

Overall, the English language quality of this paper is high. It meets the expected standards for a scientific publication and effectively communicates the rese intended audience. More thorough checking for typographical or linguistic errors is recommended.

Author Response

Dear reviewer,

We are glad to receive your reviews. We have revised the manuscript according to your valuable comments and suggestions. Please kindly find our replies Thank you

Best regards,

Author Response File: Author Response.pdf (https://susy.mdpi.com/user/review/displayFile/43930477/leaFkz8G?file=author-coverletter&report=33351971).

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Response to Reviewer 1 Comments

Point 1:

As in the 2nd line of the abstract you mentioned different processing methods kindly briefly mention the significance of differentiating among green coffee beans processing methods for the quality of Gayo Arabica coffee (in just one sentence).

Response 1:

The authors agree to revise this part. In this entirely revised manuscript, based on the reviewer's suggestion, we replace the term 'bean processing method' and consistently use the term 'cherry processing method' as it is also suggested according to a previously reported paper (Suhandy & Yulia, 2021).

The most significant difference feature between the three coffee cherry processing methods is the fermentation process: HP is coffee pulped-bean fermentation, WP is coffee cherry fermentation and NP is no fermentation (Kristanti *et al.*, 2022).

References:

Suhandy, D.; Yulia, M. Classification of Lampung robusta Specialty Coffee According to Differences in Cherry Processing Methods Using UV Spectroscopy and Chemometrics. *Agriculture* **2021**, *11*(2), 109. https://doi.org/10.3390/agriculture11020109.

Kristanti, D.; Setiaboma, W.; Ratnawati, L.; Sagita, D. Robusta Coffee Cherry Fermentation: Physicochemical and Sensory Evaluation of Fermented Cascara Tea. *Journal of Food Processing and Preservation*. **2022**, 46(11), e17054. https://doi.org/10.1111/jfpp.17054.

Revision in Title lines 2-4:

Original title:

The Authentication of Gayo Arabica Green Coffee Beans with Different Bean Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis.

Revised title:

The Authentication of Gayo Arabica Green Coffee Beans with Different Cherry Processing Methods Using Portable LED-Based Fluorescence Spectroscopy and Chemometrics Analysis.

Revision in Abstract lines 22-24 (one sentence has been added):

Original sentences:

Aceh is an important region for Gayo's high-quality arabica coffee in Indonesia. In this area, several bean processing methods are well implemented including honey process (HP), wine process (WP), and natural process (NP).

Revised sentences:

Aceh is an important region for Gayo's high-quality arabica coffee in Indonesia. In this area, several coffee cherries processing methods are well implemented including honey process (HP), wine process (WP), and natural process (NP). The most significant difference feature between the three coffee cherries processing methods is the fermentation process: HP is coffee pulped-bean fermentation, WP is coffee cherry fermentation and NP is no fermentation.

Point 2:

At the end, there are no understandable results for readers. Provide a short summary of the main findings, highlighting the clustering of fermented and unfermented green coffee beans on PC1. Summarize the key findings and emphasize the practical applications, particularly the affordability and practicability for the Indonesian coffee industry.

Response 2:

The authors agree to revise this part. The clustering result of fermented and nonfermented green coffee beans has been added in the abstract (lines 33-36). At the end of the abstract, we agree to highlight the affordability and practicability of this innovative technology for the Indonesian coffee industry. Our innovative method is more affordable (high affordability) and could be easy to be realized (high practicability) in the coffee industry in Indonesia

Original sentences:

The result showed that the fermented green coffee beans (HP and WP) were closely mapped and mostly clustered on the left side of PC1 with negative scores. The unfermented (NP) green coffee beans were clustered mostly on the right of PC1 with positive scores.

Revised sentences:

The result showed that the fermented green coffee beans (HP and WP) were closely mapped and mostly clustered on the left side of PC1 with negative scores. The non-

fermented (NP) green coffee beans were clustered mostly on the right of PC1 with positive scores.

Original sentences:

Our recent results show the potential application of portable fluorescence spectroscopy using LED lamps to classify and authenticate the Gayo arabica green coffee beans according to their different bean processing methods. This innovative method is more affordable and could be easy to be realized in the coffee industry in Indonesia.

Revised sentences:

Our recent results show the potential application of portable fluorescence spectroscopy using LED lamps to classify and authenticate the Gayo arabica green coffee beans according to their different cherry processing methods. This innovative method is more affordable and could be easy to be realized (high in terms of both affordability and practicability) in the coffee industry in Indonesia.

Point 3:

By addressing these points, you can provide a more reader-friendly abstract that effectively communicates the significance and findings of your study.

Response 3:

Yes. The authors agree to revise the abstract part. A more reader-friendly and concise abstract has been provided.

Point 4:

In line 53 write High quality Gayo green beans instead of Gayo high quality to avoid grammar mistakes.

Response 4:

Yes. The authors agree to revise this part. The sentence has been revised according to the reviewer's suggestion.

Original sentences:

There are three main regions in Aceh province for Gayo high-quality green coffee bean production sites namely Central Aceh, Bener Meriah, and Gayo Lues region which contribute 28.23% to the total Indonesian coffee production [2].

Revised sentences:

There are three main regions in Aceh province for high-quality Gayo green coffee bean production sites namely Central Aceh, Bener Meriah, and Gayo Lues region which contribute 28.23% to the total Indonesian coffee production [2].

Point 5:

Mention the direct influence of processing methods on the price of Gayo arabica green coffee beans.

Response 5:

The direct influence of coffee cherry processing methods on the price of Gayo arabica green coffee beans has been included in the original manuscript in lines 59-60. It is stated that the price of Gayo arabica green coffee beans is highly influenced by the cherry processing methods used.

Point 6:

The sentence in line 78 is a bit long. Consider breaking it into two sentences for better readability.

Response 6:

Yes. The authors agree to revise this part. The original sentence has been separated into two sentences.

Original sentences:

On the other hand, various available spectroscopy-based analytical methods using optical properties could be used for the non-targeted discrimination of intact green coffee beans according to different types of beans, bean processing methods, and bean geographic origin.

Revised sentences:

On the other hand, various spectroscopy-based analytical methods using optical properties as potential marker is available. It could be used for the non-targeted discrimination of intact green coffee beans according to different types of beans, cherry processing methods, and bean geographical origin.

Point 7:

In lines 89-91, where you mention the acceptability of spectroscopy-based methods, provide a bit more detail on what the "green method" refers to.

Response 7:

Yes. The authors agree to revise this part. The authors add additional information to emphasize the "green method" refers to. In this study, there is no sample preparation. All samples were directly put on the sample holder and then the intact fluorescence spectral data were acquired. Here, the green method refers to environmentally friendly and zero chemical waste.

Original sentences:

Overall, spectroscopy-based methods for green coffee bean evaluation are acceptable with fast spectral data measurement, and relatively affordable instrumentation, and the green method with the possibility for intact and in situ spectral acquisition without any sample preparation.

Revised sentences:

Overall, spectroscopy-based methods for green coffee bean evaluation are acceptable with fast spectral data measurement, and relatively affordable instrumentation. Spectroscopy is mostly a green method with environmentally friendly and zero chemical waste and the possibility for intact and in situ spectral acquisition without any sample preparation.

Point 8:

According to my understanding and previous data heading (2.1. Green Coffee Bean Samples) was about sampling green coffee beans. Why do you mention red cherry in different lines such as in lines 114 and 117? Consider using consistent terminology throughout. For example, in line 109, you refer to "Gayo arabica green coffee beans", while in lines 112 and 115, you mention "red coffee cherries". Clarify the terminology for better consistency.

Response 8:

Yes. The authors agree to revise this part. To avoid confusion, in this entirely revised manuscript, based on the reviewer's suggestion, we replace the term 'bean processing method' and consistently use the term 'cherry processing method' as it is also suggested according to a previously reported paper (Suhandy & Yulia, 2021). All samples of HP, WP, and NP are obtained from red coffee cherries with different cherry processing methods: fermented process (HP and WP) and non-fermented process (NP).

Reference:

Suhandy, D.; Yulia, M. Classification of Lampung robusta Specialty Coffee According to Differences in Cherry Processing Methods Using UV Spectroscopy and Chemometrics. *Agriculture* **2021**, *11*(2), 109. https://doi.org/10.3390/agriculture11020109.

Point 9:

Kindly mention any potential future directions or applications of your research. This could include further refinement of the method, application to other coffee varieties, or exploration of additional features for classification.

Response 9:

Yes. The authors agree to revise this part. The authors add additional information to emphasize the future direction of this research. To validate our result, it is also important to include other sources of sample variability by using coffee samples from other geographical origins and different farming systems (organic versus nonorganic).

Revision in Conclusions

Original sentences:

This fluorescence method is easy to use in many Indonesian coffee industries with the following features: nondestructive, affordable, and fast without any sample preparation (possible for intact spectral acquisition).

Revised sentences:

This fluorescence method is easy to use in many Indonesian coffee industries with the following features: nondestructive, affordable, and fast without any sample preparation (possible for intact spectral acquisition). Additionally, to validate our result, however, it is also important to include other sources of sample variability by using coffee samples from other geographical origins, botanical origins (robusta and liberica), and different farming systems (organic and non-organic).

Response to Reviewer 2 Comments

Point 1: Although the paper provides a good description of the research methodology, it is recommended that more details on aspects such as spectrometer calibration and coffee bean sample preparation be provided in order to further improve the reproducibility of the study.

Response 1:

The authors agree to revise this part.

We add more details on spectrometer calibration. In the present study, spectrometer calibration was not conducted. As it is mentioned on the company profile, all GoyaLab spectrometers, including the portable fluorescence spectrometer from GoyaLab (France) equipped with 4 LED lamps (peak at wavelength 365 nm) as a light source, come factory-calibrated. Of course, on-site re-calibration using an Hg/Ar lamp or a fluorescent lamp is possible through the SpectroLab PC software. The use of a factory-calibrated portable spectrometer for food quality inspection purposes has been well-reported (Minas *et al.*, 2021; Moon *et al.*, 2020).

In this present study, an intact coffee bean spectral acquisition was conducted. For this purpose, there is no sample preparation necessary. The selected and non-defect green coffee beans are directly used for spectral acquisition.

References:

Minas, I.S.; Blanco-Cipollone, F.; Sterle, D. Accurate Non-Destructive Prediction of Peach Fruit Internal Quality and Physiological Maturity with A Single Scan Using Near Infrared Spectroscopy. *Food Chem.* **2021**, *335*, 127626. https://doi.org/10.1016/j.foodchem.2020.127626.

Moon, E.J.; Kim, Y.; Xu, Y.; Na, Y.; Giaccia, A.J.; Lee, J.H. Evaluation of Salmon, Tuna, and Beef Freshness Using a Portable Spectrometer. *Sensors* **2020**, *20*(*15*), 4299. https://doi.org/10.3390/s20154299.

Revision in Spectral Acquisition section (lines 144-148):

Original sentence:

The intact spectral acquisition of Gayo arabica green coffee bean samples was conducted directly without any sample preparation using a low-cost and portable fluorescence spectrometer from GoyaLab (France) equipped with 4 LED lamps (peak

at wavelength 365 nm) as a light source as seen in Figure 3. The spectrometer was connected by a USB cable to the computer.

Revised sentences:

The intact spectral acquisition of Gayo arabica green coffee bean samples was conducted directly without any sample preparation using a low-cost, factory-calibrated, and portable fluorescence spectrometer from GoyaLab (France) equipped with 4 LED lamps (peak at wavelength 365 nm) as a light source as seen in Figure 3. The use of a factory-calibrated portable spectrometer for food quality inspection purposes has been well-reported [32, 33]. The spectrometer was connected by a USB cable to the computer.

Two references have been added to the revised manuscript.

- [35] Minas, I.S.; Blanco-Cipollone, F.; Sterle, D. Accurate Non-Destructive Prediction of Peach Fruit Internal Quality and Physiological Maturity with A Single Scan Using Near Infrared Spectroscopy. *Food Chem.* 2021, 335, 127626. https://doi.org/10.1016/j.foodchem.2020.127626.
- [36] Moon, E.J.; Kim, Y.; Xu, Y.; Na, Y.; Giaccia, A.J.; Lee, J.H. Evaluation of Salmon, Tuna, and Beef Freshness Using a Portable Spectrometer. *Sensors* 2020, 20(15), 4299. https://doi.org/10.3390/s20154299.

Point 2: It is recommended that a comparative analysis be conducted with other existing coffee bean identification methods. This would help to highlight the advantages and potential limitations of portable LED fluorescence spectrometry.

Response 2:

Yes. The authors agree to revise this part. The comparison with other existing coffee bean identifications including near-infrared (NIR) spectroscopy, Fourier Transform near-infrared (FT-NIR) spectroscopy, and UV-visible spectroscopy has been included in the text along with its discussion. Please kindly refer to the explanation in the Results and Discussion section. Especially in lines 271-321.

The authors agree to highlight the advantages and potential limitations of portable LED-based fluorescence spectroscopy. In general, the most advantages of using LED-based fluorescence spectroscopy are in terms of affordability and practicability. However, there are also several drawbacks of LED-based spectroscopy, such as the spectral range limitation and the necessity of arranging multiple LEDs for multiple excitation wavelengths (Graf *et al.*, 2019; Shin *et al.*, 2021). This results in a more complex system arrangement compared to the system that utilizes polychromatic light sources. LED-based fluorescence spectroscopy with multiple LED systems will

also have a low spectral resolution compared to conventional spectroscopy systems (Hart & Jiji, 2002).

References:

Graf, A.; Claßen, J.; Solle, D.; Hitzmann, B.; Rebner, K.; Hoehse, M. A Novel LED-Based 2D-Fluorescence Spectroscopy System for In-Line Monitoring of Chinese Hamster Ovary Cell Cultivations – Part I. *Eng. Life Sci.* **2019**, *19*(*5*), 352–362. https://doi.org/10.1002/elsc.201800149.

Shin, Y.-H.; Gutierrez-Wing, M.T.; Choi, J.-W. Review—Recent Progress in Portable Fluorescence Sensors. *J. Electrochem. Soc.* **2021**, *168(1)*, 017502. https://doi.org/10.1149/1945-7111/abd494.

Hart, S.J.; Jiji, R.D. Light Emitting Diode Excitation Emission Matrix Fluorescence Spectroscopy. *Analyst*. **2002**, *127*, 1693–1699. https://doi.org/10.1039/B207660H.

Original sentences:

Currently, the utilization of a portable spectrometer equipped with LED lamps as a light source for quality evaluation purposes has been raised due to its affordability and flexibility.

Revised sentences:

Currently, the utilization of a portable spectrometer equipped with LED lamps as a light source for quality evaluation purposes has been raised due to its affordability and flexibility. However, there are also several drawbacks of LED-based spectroscopy, such as the spectral range limitation and the necessity of arranging multiple LEDs for multiple excitation wavelengths. LED-based fluorescence spectroscopy with multiple LED excitation lamps will have a low spectral resolution compared to conventional spectroscopy systems [26-28].

Three references have been added to the revised manuscript.

- [26] Graf, A.; Claßen, J.; Solle, D.; Hitzmann, B.; Rebner, K.; Hoehse, M. A Novel LED-Based 2D-Fluorescence Spectroscopy System for In-Line Monitoring of Chinese Hamster Ovary Cell Cultivations – Part I. *Eng. Life Sci.* 2019, 19(5), 352–362. https://doi.org/10.1002/elsc.201800149.
- [27] Shin, Y.-H.; Gutierrez-Wing, M.T.; Choi, J.-W. Review—Recent Progress in Portable Fluorescence Sensors. J. Electrochem. Soc. 2021, 168(1), 017502. https://doi.org/10.1149/1945-7111/abd494.

 [28] Hart, S.J.; Jiji, R.D. Light Emitting Diode Excitation Emission Matrix Fluorescence Spectroscopy. *Analyst.* 2002, 127, 1693–1699. https://doi.org/10.1039/B207660H.

Point 3: A more extensive statistical validation of the results is recommended. Including additional statistical tests or cross-validation methods would enhance the robustness of the results.

Response 3:

In this study, three different classification methods based on PLS-DA, LDA, and PCA-LDA were demonstrated. To ensure robustness, all models were validated using an external validation sample set (t-test method). To enhance model robustness, it is also important to remove any potential outliers from the sample sets. For this purpose, in this present study, two statistical parameters of Hotelling's T² statistics and F-residual are used to ensure the removal of outliers.

Revision lines 260-262:

Original sentence:

For each class (HP, WP, and NP), the samples were randomly assigned into three sets namely the calibration sample set (n=50), validation sample set (n=30), and prediction sample set (n=20).

Revised sentence:

To ensure robustness, all models were validated using an external validation sample set. For this purpose, for each class (HP, WP, and NP), the samples were randomly assigned into three sets namely the calibration sample set (n=50), validation sample set (n=30), and prediction sample set (n=20).



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