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Title of the manuscript: Production of Denatured Whey Protein Concentrate at Various pH  
From Wastewater of Cheese Industry

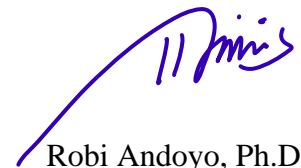
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Date, 15 April 2020

  
Robi Andoyo, Ph.D

*\*This statement must be upload for supplementary files while submitting your manuscript or sent back to agritech@ugm.ac.id email or fax (0274) 589797.*

Bandung, Indonesia, 15<sup>th</sup> April 2020

Dear Editor,

I would appreciate very much if you would consider the manuscript entitled “Production of Denatured Whey Protein Concentrate at Various pH From Wastewater of Cheese Industry” for publication into the Journal of AGRITECH as an original research.

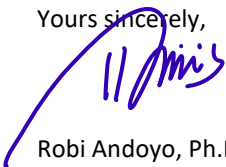
This paper is a deep analysis on how the denatured whey protein are produced. It goes on studying the functionality of the whey protein through the formation of the acid gel. The paper was prepared by comparing studies from many research groups regarding the functionalities of whey protein-based food systems. The physicochemical and functional properties, measured and used to analyse their behaviour were discussed. This paper was interpreted in terms of the possible links that formed within and between whey protein particles differing in properties in gel systems.

This paper is totally original as none other groups has made a paper on production of whey protein powder from wastewater of cheese industry. In our opinion, this paper opens perspectives for understanding protein interaction by characterizing their functionality and microstructural properties of the gels and evaluating the mechanism of the gel formation. From the present paper, the presence of whey protein particles in the model milk system, change the gel properties. However, Whey protein produced by using milk which was conditioned at different pH levels has a role as a structure controller so the high protein food properties can be adjusted by adding whey protein produced at different pH levels.

For all these reasons, we think that the present paper provides new insights in the field and should hopefully raise the interest of the Journal AGRITECH readers.

I look forward to hearing from you,

Yours sincerely,



Robi Andoyo, Ph.D