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Password: 012345678Mm

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### Correspondence History

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09/19/2020 23:56:51	<a href="#">User Send Username and Password *</a>	H. Mahrus		
09/19/2020 23:55:12	<a href="#">User Send Username and Password *</a>	H. Mahrus		
09/19/2020 22:31:07	<a href="#">User Send Username and Password *</a>	H. Mahrus		
09/19/2020 12:02:43	<a href="#">User Send Username and Password *</a>	H. Mahrus		
04/06/2020 11:28:23	<a href="#">Editor Decision - Accept !</a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/28/2020 14:07:10	<a href="#">Author Approve Changes/Submits updated ms by AU *</a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/28/2020 14:00:31	<a href="#">Author PDF Built and Requires Approval *</a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times

02/28/2020 13:49:04	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/28/2020 13:27:58	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/28/2020 13:15:03	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/28/2020 12:46:07	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/24/2020 23:57:47	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/21/2020 12:44:38	<a href="#"><u>Author Approve Changes/Submits updated ms by AU *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/21/2020 12:38:59	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/21/2020 12:33:28	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/20/2020 21:01:11	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
02/19/2020 11:45:11	<a href="#"><u>Author Approve Changes/Submits updated ms by AU *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times

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02/18/2020 00:38:32	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
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10/03/2019 10:31:45	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times

10/03/2019 10:23:21	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
10/03/2019 10:17:34	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
10/03/2019 06:51:19	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
09/29/2019 14:35:03	<a href="#"><u>Author Approve Changes/Submits updated ms by AU *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
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08/09/2019 00:00:08	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
08/07/2019 15:36:54	<a href="#"><u>Author Submits Revision Confirmation *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
08/07/2019 15:29:33	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
07/08/2019 09:28:48	<a href="#"><u>Editor Decision - Major Revision !</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
05/06/2019 04:47:22	<a href="#"><u>Author Approve Changes/Submits updated ms by AU *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times

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05/05/2019 00:59:25	<a href="#"><u>AU - 1st Reminder - Submission Sent Back to Author</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
05/02/2019 17:29:42	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
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04/28/2019 01:01:02	<a href="#"><u>AU - 1st Reminder - Submission Sent Back to Author</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
04/25/2019 15:59:37	<a href="#"><u>Author Ms sent back to author by editor *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
04/22/2019 05:35:41	<a href="#"><u>Author Submits New Manuscript Confirmation *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
04/22/2019 05:24:15	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
04/22/2019 04:56:37	<a href="#"><u>Author PDF Built and Requires Approval *</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times

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04/19/2019 01:02:42	<a href="#"><u>AU - 1st Reminder - Incomplete Submission</u></a>	H. Mahrus	JFST-D-19-01021R2	Preparation and quality evaluation of sardines sauce rich in omega-3 using the combination of pineapple fruit extracts and fermentation times
04/16/2019 18:45:51	<a href="#"><u>Welcome</u></a>	H. Mahrus		