

## DAFTAR PUSTAKA

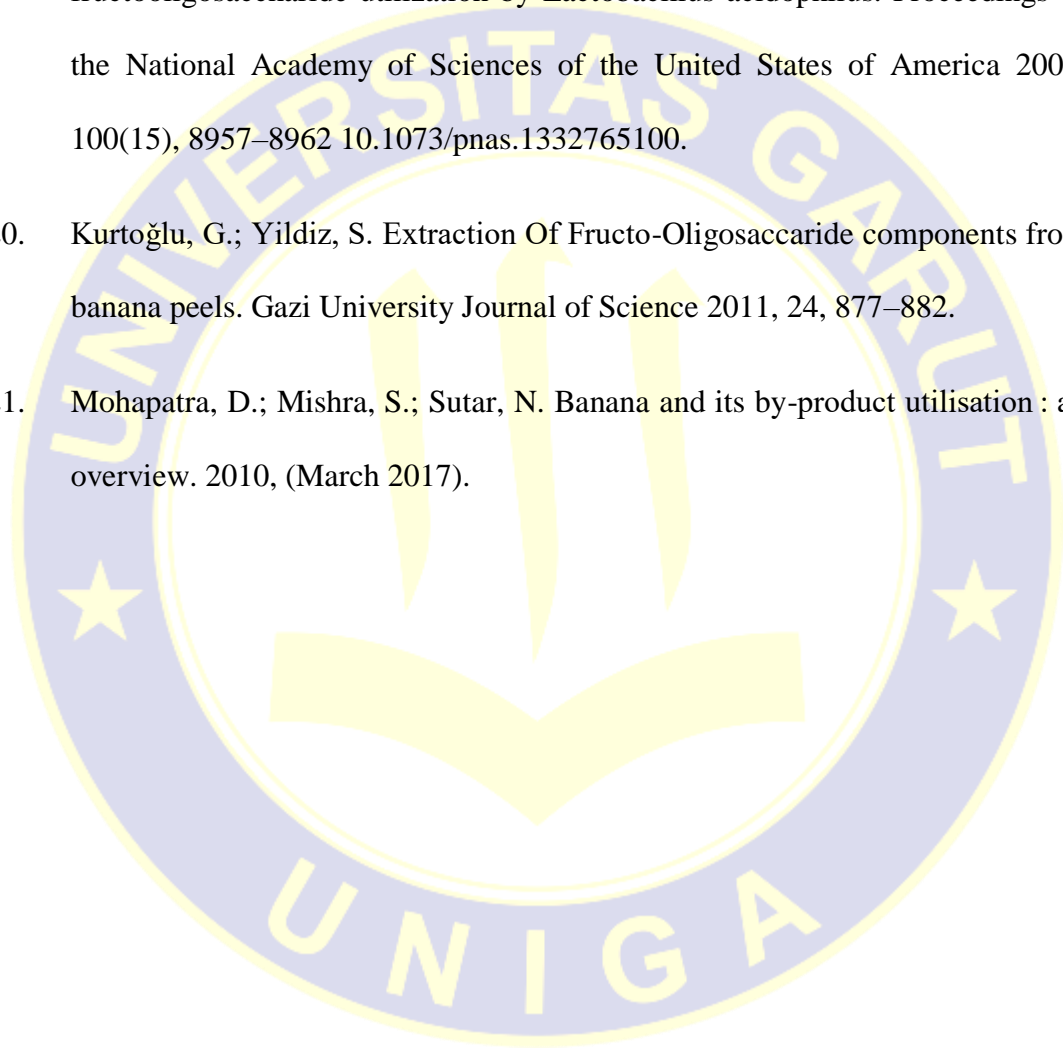
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# LAMPIRAN 1

## BUKTI SUBMIT DI JURNAL ILMIAH FARMASI

The screenshot shows the 'Active Submissions' page for the journal 'Parapemikir: Jurnal Ilmiah Farmasi'. The page header includes the journal logo, ISSN numbers (p-ISSN 2089-5313, e-ISSN 2549-5062), and navigation links like HOME, ABOUT, USER HOME, CATEGORIES, SEARCH, CURRENT, and ARCHIVES. The main content area is titled 'Active Submissions' and features a table with one submission entry:

ID	MM-DD SUBMIT	SEC	AUTHORS	TITLE	STATUS
2098	09-06	ART	Nurfuzianti, Nurfuzianti	REVIEW: PENGARUH PROSES FERMENTASI TERHADAP KANDUNGAN...	Awaiting assignment

Below the table, there are buttons for 'Publish', 'Ignore', 'Delete', and 'Select All'. A sidebar on the right contains a list of links: Editorial Team, Peer-Reviewers, Focus and Scope, Author Guideline, Publication Ethics, Online Submission, Journal History, Order Journal, Visitor Statistics, and Accreditation Decree. The bottom of the page shows a Windows taskbar with the date 9/6/2020 and time 7:41 AM.

The screenshot displays the journal profile page for 'Parapemikir: Jurnal Ilmiah Farmasi' on the SINTA (Science and Technology Index) website. The page includes the journal's logo, ISSN numbers, and a 'Journal Profile' section. A 'SINTA Accreditations' section shows a bar chart for the years 2017 and 2019, with a score of 2 in 2017 and 2 in 2019. A 'Citation Statistics' section features a bar chart showing the number of citations from 2015 to 2020. The 'Publications' section lists three articles with their respective citation counts:

Publications	Citation
Pengaruh Konsentrasi Asam Stearat Sebagai Basis Terhadap Sifat Fisik Sabun Transparan Minyak Jeruk Purut (Dileum Citrus Hystrix, C.) Dengan Metode Destilasi R. Febrizanti Parapemikir: Jurnal Ilmiah Farmasi 3 (1)	3
Pengaruh jenis Basis Cmc Na Terhadap Kualitas Fisik Gel Ekstrak Lidah Buaya (Aloe vera L.) Ti Galeri, DS Astari, AA Barlian Parapemikir: Jurnal Ilmiah Farmasi 4 (1)	2
Wacana Pengembangan Pesantren di Era Globalisasi M. Arifin Edu Islamika 6 (1), 133-155	2

The bottom of the page shows a Windows taskbar with the date 9/23/2020 and time 7:41 PM.

