

Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_89712
Title of the Manuscript:	EFFECT OF DIFFERENT FRYING METHODS ON COOKING YIELD, TENDERNESS AND SENSORY PROPERTIES OF CHICKEN BREAST MEAT
Type of the Article	Original research papers

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

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PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Compulsory REVISION comments	There are some misspellings in the article. Statistical lettering in Table 1 and Table 3 should be reviewed. When the sensory analysis results are examined, it is seen that the sensory evaluation of the samples fried for 4 minutes is not included. This situation is not clear. The graphics in the figures are not clearly understood. (3 samples AF and 3 samples DF in Fig.1 and Fig.2) Fig 2 and Table 4 are not included in the text.	
Minor REVISION comments	Especially in the introduction part, old-dated sources are included. When the literature is searched, it is thought that there are many current sources and these studies can be cited. You can edit the text flow in the introduction section. First of all, we can talk about meat and then move on to breast meat, which is the raw material of the study. It is thought that there is a break in the flow. It is not understood why the expressions BK-baking and GR-grilling under table 5 are included.	
Optional/General comments	It will be useful to perform oil absorption and moisture loss analyzes within the scope of the study. (it is also frequently included in the article) especially in the conclusion part. In addition, in order to better examine these two different frying methods, which will cause differences in chicken meat in terms of fat content, it will be useful to make fat determination from proximate composition analysis. Because fat content and fat absorption are mentioned especially in the introduction. It is considered necessary to carry out these analyzes due to the frying process. (mass transfer of nutrients between frying oil and the sample)	

PART 2:

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

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