

Review Form 1.7

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| Journal Name: | Asian Journal of Fisheries and Aquatic Research |
| Manuscript Number: | Ms_AJFAR_109463 |
| Title of the Manuscript: | Evaluation of moisture content and sensory properties of colored and non-colored fish (Silver carp, <i>Hypophthalmichthys molitrix</i>) noodles during storage at room temperature (30-35°C) under different packaging conditions |
| Type of the Article | Original Research Article |

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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) |
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| <p>Compulsory REVISION comments</p> <ol style="list-style-type: none"> 1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript) 2. Is the title of the article suitable? (If not please suggest an alternative title) 3. Is the abstract of the article comprehensive? 4. Are subsections and structure of the manuscript appropriate? 5. Do you think the manuscript is scientifically correct? 6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form. <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p> | <p>The research is relevant and unprecedented, given the use of silver carp, a common and economical species in Bangladesh, the research addresses the valorization of an abundant local resource and innovation in food products, which is crucial for the economic and nutritional development of the area. The research highlights the historical and nutritional relevance of noodles, especially in Asia, where they are an important part of the diet and approximately 50% of wheat consumed is in the form of noodles. The study emphasizes the need to enrich pasta with proteins due to the insufficiency of essential amino acids in wheat-based pasta. It is proposed to include fish as a source of animal protein to improve nutritional content. Furthermore, it addresses the growing demand for value-added products due to urbanization and social and cultural changes. The title clearly reflects the focus of the research, which is the evaluation of the moisture content and sensory properties of fish noodles stored under different conditions. The abstract appears to cover the essential aspects of the research - objectives, methodology, main results, and conclusions - providing a comprehensive overview of the study. The introduction provides adequate context, highlighting the importance of noodles in the Asian diet, the need for protein enrichment, and the relevance of silver carp. The methodology is complete, this section is detailed and aligned with the research objectives, demonstrating careful planning and an appropriate methodological approach to achieve the proposed objectives. The conclusion of the study indicates that increasing the amount of fish meat in the noodles increased the moisture, protein and fat levels, while decreasing carbohydrates. Fish meat also reduced the water absorption capacity and increased the cooking time of the noodles. The colorless noodles with 35% fish meat were preferred by the evaluators. Food color did not significantly affect composition, storage time, cooking time, water absorption capacity or physicochemical properties. Both colored and uncolored fish noodles can be stored in vacuum-sealed polyethylene packaging at room temperature (30-35°C) for at least 10 months, maintaining acceptable moisture content and sensory properties. Vacuum packaging has been shown to be more effective in preserving product quality for longer periods compared to sealed polyethylene packaging. All results shown in the tables are correct. References are current and relevant to the research. The findings of this research are significant as they demonstrate that including fish meat in pasta improves its nutritional content, increasing moisture, protein and fat, while decreasing carbohydrates.</p> | |
| <p>Minor REVISION comments</p> <ol style="list-style-type: none"> 1. Is language/English quality of the article suitable for scholarly communications? | <p>-----</p> | |
| <p>Optional/General comments</p> | <p>-----</p> | |

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) |
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| <p>Are there ethical issues in this manuscript?</p> | <p><i>(If yes, Kindly please write down the ethical issues here in details)</i></p> | |

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Reviewer Details:

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