

Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_95135
Title of the Manuscript:	QUALITATIVE EVALUATION OF LAMB MEAT SAUSAGE PREPARED WITH DIFFERENT ANTIOXIDANTS
Type of the Article	Original research

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:

<https://www.journalafsj.com/index.php/AFSJ/editorial-policy>

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RT 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)
<p>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>Yes, has scientific value. A good paper shows the impact of sausages on human health.</p> <p>Yes, the word Quality can be changed to "QUALITATIVE"</p> <p>Yes.</p> <p>Alignment needs to be correct, especially spacing, and uniform table format should be followed.</p> <p>Yes, correct. Antioxidants play a positive role.</p> <p>Sufficient but not recent. These references can be included with the consent of the author.</p> <p>K Alirezalu · et al.,2019. Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage. <i>Food Research International</i> Volume 120, June 2019, Pages 839-850</p> <p>JK Seo et al., 2019. Effects on quality properties of cooked pork sausages with <i>Caesalpinia sappan</i> L. extract during cold storage. <i>J Food Sci Technol.</i> 2019 Nov; 56(11): 4946–4955.</p> <p>A. Bali, Iet al., 2011. A Comparative Study on the Antioxidant and Antimicrobial Properties of Garlic and Coriander on Chicken Sausage. <i>International Journal of Meat Science</i>, 1: 108-116</p> <p>PES Munekata ·et al., 2020. Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> 2020, 9(9), 815.</p> <p>Cunha, L.C.M.; Monteiro, M.L.G.; Lorenzo, J.M.; Munekata, P.E.S.; Muchenje, V.; de Carvalho, F.A.L.; Conte-Junior, C.A. Natural antioxidants in processing and storage stability of sheep and goat meat products. <i>Food Res. Int.</i> 2018, 111, 379–390.</p> <p>Munekata, P.E.S.; Rocchetti, G.; Pateiro, M.; Lucini, L.; Domínguez, R.; Lorenzo, J.M. Addition of plant extracts to meat and meat products to extend shelf-life and health-promoting attributes: An overview. <i>Curr. Opin. Food Sci.</i> 2020, 31, 81–87.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes, suitable for scholarly publication</p>	
<p>Optional/General comments</p>	<p>Overall this paper can be published, but as suggested recent references should be added.</p>	

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PART 2:

	Reviewer's comment	Author's comment <i>(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)</i>
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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