

Review Form 1.7

| | |
|--------------------------|--|
| Journal Name: | Asian Journal of Advances in Agricultural Research |
| Manuscript Number: | Ms_AJAAR_101083 |
| Title of the Manuscript: | Optimization Chicken Meatball Using Red Lentil Flour (<i>Lens culinaris</i> L.) as Filler |
| Type of the Article | Original Research Article |

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.journalajaar.com/index.php/AJAAR/editorial-policy>)

Review Form 1.7

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) |
|--|---|---|
| <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><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p> | <ol style="list-style-type: none"> 1. This research is important to increase the knowledge about the processed meat products how to make them healthier/improved e.g. to be enriched here with vegetable, because there is a recommendation of limited consumption of processed meat by WHO. It is proposed, that the restructured meat and the problem of processed meat products from the health or technological points of view be better presented in the manuscript. 2. In the title the word "filler" is a little bit ambiguous. The red lentil flour is incorporated in the meatball, and not a filling (filler) in the meatball. 3. The abstract is individually edited regarding the sections. The sections : study design, the methodology and the place of research can be combined. Presentation of place and duration can be shortened. Please, identify/determine what was the primary criterion that led you to rate the product as the best. 4. The structure is acceptable. The method subsection and the statistical analysis can be combined into one subsection. Refer to the Fig. 1. in the text. Specify the proximate composition of the red lentil flour (in the materials subsection), and make it clear, please, that the red lentil flour was a whole meal (containing the fiber fraction) or not. 5. The methods of determination of fat and crude fiber content is unique. In these cases the reason is need to be given why the final weight was chosen as base, and why not the original sample (cooked chicken meatball after freezing and thawing) weight was the base. Ash content determination: for the base, the expression "sample before incineration" is more compliant. SEM method: Please, make this sentence clear in the Manuscript: "Samples were cleaned with ethanol in distilled water (50%, 60%, 70%, 80%, 90%, and 100% by weight of sample". Please, describe/specify and refer the mentioned requirements in connection with fat and ash content of meatballs. Please, correct the results referred from (29) and (6): "Quinoa flour (<i>Chenopodium quinoa</i> Willd.) 7.5% added to chicken meatballs produces the best chicken meatballs with fat content (80%) [6]" and "Pork meatballs added with 10% seeds, which had meatballs with the color, taste, and texture that consumers liked [29]" In connection to the SEM results, does the red lentil flour show similar effect with other materials cited from literature. In Conclusion chapter: Please complement with the following thought: Based on its effects on sensory attributes and nutritive value, where can the red lentil flour be placed among other flours or treatments known from the literature? Please, identify/determine what was the primary criterion that led you to rate the product as the best. In connection to the fiber content in the cooked meatballs, from what concentration of fiber can be evaluated as fiber rich? 6. Yes, it is. | |
| <p>Minor REVISION comments</p> <ol style="list-style-type: none"> 1. Is language/English quality of the article suitable for scholarly communications? | yes. | |
| <p>Optional/General comments</p> | <p>Of the MS's 4069 total words, 1200 words is originated from the reference list. This manuscript is quite short, and based on this, it can be rather a short research article, than an original research article, or need to be strongly improved.</p> | |

[Review Form 1.7](#)

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> | |

Reviewer Details:

| | |
|----------------------------------|---|
| Name: | Judit Tarek-Tilistyak |
| Department, University & Country | University of Nyíregyháza, Hungary |