

Review Form 1.7

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_100432
Title of the Manuscript:	Effect of addition of Whey Protein Concentrate and Skim Milk Powder on shelf life of chicken meatballs during refrigerated storage
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.journalcjust.com/index.php/CJAST/editorial-policy>)

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> <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>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>1-There are many researches done on this subject. This study is important because it examines many aspects of production, but confusingly written.</p> <p>2- The title is concise.</p> <p>3- No, the abstract should include aim and conclusions.</p> <p>4- No. Two separate ingredients have been added to the chicken meatballs, but the flow chart is very confusing. A separate flow chart should be given for all productions. Material and method should be explained correctly.</p> <p>5- Please try to answer the following questions while re-editing the main text. Which statistical method was used for the evaluation? Abbreviations should be explained where they were first given (WPC-SPA).</p> <p>6- References are not sufficient and recent. The following references can be used: Bhat, Z.F., Kumar, P. & Kumar, S. Effect of skin, enrobing and refrigerated storage on the quality characteristics of chicken meat balls. <i>J Food Sci Technol</i> 50, 890–899 (2013). https://doi.org/10.1007/s13197-011-0414-0 Santhi, D., Kalaikannan, A., Amirthalingam Natarajan A. (2020). Characteristics and composition of emulsion-based functional low-fat chicken meat balls fortified with dietary fiber sources <i>J. Food Process eng.</i> 43(3),e13333</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	No, the manuscript should be review the manuscript by English native speaker	
Optional/General comments		

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>	

Review Form 1.7

Reviewer Details:

Name:	Celile Aylin Oluk
Department, University & Country	Eastern Mediterranean Agriculture Research Institute, Türkiye