

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_104596
Title of the Manuscript:	Antimicrobial activity of dill seeds and celery seeds on beef burger
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.journalejns.com/index.php/EJNFS/editorial-policy>)

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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)
<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>Reading this paper reader will able to know antimicrobial activity of dill seeds and celery seeds</p> <p>yes</p> <p>yes</p> <p>yes</p> <p>yes</p> <p>Yes</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>		
<p>Optional/General comments</p>	<p>Reference should be uniformly written.e.g.,</p> <p>Ragab, M.; Mosilhey, S.; Abdel-Samie, M.; Gad, S. BEEF BURGER QUALITY CHARACTERISTICS AND SHELF LIFE IMPROVEMENT BY MARJORAM ADDITION. <i>Sinai Journal of Applied Sciences</i> 2020, 0 (0), 0-0. DOI: 10.21608/sinjas.2020.36229.1003.</p> <p>[42] Kowalczyk, M.; Domaradzki, P.; Materska, M.; Florek, M.; Kaliniak-Dziura, A.; Skalecki, P.; Żółkiewski, P.; Grenda, T.; Pabich, M. Effect of the addition of chokeberry leaf extract on the physicochemical and sensory properties of burgers from dark cutting veal. <i>Food Chemistry</i> 2023, 399, 133978. DOI: 10.1016/j.foodchem.2022.133978.</p> <p>[43] Zhou, G. H.; Xu, X. L.; Liu, Y. Pre</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)
<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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