

Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_115610
Title of the Manuscript:	Effect of Retort Processing on the Microbiological, Sensory Evaluation and Physicochemical properties of Ready-To-Eat (RTE) Grilled Beef
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)
<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. Yes</p> <p>2. yes</p> <p>3. Yes, But minor correction</p> <p>4. yes</p> <p>5. yes</p> <p>6. Yes</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes</p>	
<p>Optional/General comments</p>	<p>Overall Assessment: The article provides a comprehensive overview of retort processing applied to grilled beef, covering various aspects including methodology, microbiological analysis, sensory evaluation, and color and moisture analysis. The study aims to determine the impact of different Fo values on the physicochemical properties and sensory acceptance of retorted grilled beef. The writing is clear and informative, effectively conveying the research methodology and findings. However, there are areas where improvements can be made to enhance clarity and precision.</p> <p>Specific Feedback:</p> <p>Introduction: The introduction provides a clear overview of retort processing and its significance in food preservation. However, there are some repetitive statements that could be condensed for clarity and conciseness. The paragraph discussing the Fo value and its importance could be more succinct. Consider combining some of the sentences to avoid redundancy.</p> <p>Material and Methods: The section on grilled beef preparation and retort processing is well-described, providing sufficient detail for replication. However, some sentences are lengthy and could be broken down for improved readability. Providing additional information on the specific marinade used for the grilled beef could enhance the reproducibility of the study.</p> <p>Microbiology Analysis:</p>	

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	<p>The microbiological analysis section is detailed and provides insight into the effectiveness of the retort process in reducing microbial load. However, the presentation of the results in Table 1 could be more organized and concise. Consider providing explanations or definitions for abbreviations such as CFU/g to improve clarity, especially for readers less familiar with microbiological terminology. Sensory Analysis:</p> <p>The sensory analysis section provides valuable insights into the acceptability of the grilled beef products. However, it would be beneficial to include more information on the panelists' demographic characteristics and selection criteria to ensure the reliability of the sensory data. Clarify the scale used for sensory evaluation (e.g., Likert scale) and provide a brief rationale for its selection. Color and Moisture Analysis:</p> <p>The section on color and moisture analysis is informative, but some explanations could be expanded for clarity. For example, providing more details on the Maillard reaction and its implications for color changes would enhance understanding. Consider integrating the discussion of color and moisture analysis into a single coherent section to improve flow and organization. General Suggestions:</p> <p>Ensure consistency in formatting and referencing throughout the article. Proofread the document to correct any grammatical errors and improve overall readability. Consider including a brief conclusion section summarizing the key findings and implications of the study.</p> <p>Conclusion: Overall, the article provides valuable insights into the retort processing of grilled beef and its impact on various quality attributes. By addressing the feedback provided and making necessary revisions, the article can be further enhanced in terms of clarity, precision, and readability</p>	
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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>	

Reviewer Details:

Name:	Chandrasekhar Bhoi
Department, University & Country	Maharaja Purna Chandra Autonomous College, India