

Review Form 3

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_120288
Title of the Manuscript:	Comparison of Physico-Chemical and Sensory Attributes in Plant-Based Meat Analogue Patties and Chicken Patties
Type of the Article	Original Research Article

Review Form 3

PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
<p>Please write few sentences regarding the importance this manuscript for scientific community. Why do you like (or dislike) this manuscript? Minimum 3-4 sentences may be required for this part.</p>	<p>Research subject is relevant and has significant impact in the field of food science. The results and the proposed methodology have potential broader applicability and relevance. The figures and tables are well presented in the article. The study is well-conducted and provides valuable insights into the differences between PBMA and chicken patties. The detailed analysis and discussion contribute significantly to the understanding of PBMA as alternative protein sources. Addressing the suggested improvements could enhance the depth and applicability of the research.</p>	
<p>Is the title of the article suitable? (If not please suggest an alternative title)</p>	<p>Yes</p>	
<p>Is the abstract of the article comprehensive? Do you suggest addition (or deletion) of some points in this section? Please write your suggestions here.</p>	<p>The abstract could be improved by briefly mentioning the significance of the study and its potential implications for the food industry and consumers</p>	
<p>Are subsections and structure of the manuscript appropriate?</p>	<p>Yes</p>	
<p>Please write few sentences regarding the scientific correctness of this manuscript. Why do think that this manuscript is scientifically robust and technically sound? Minimum 3-4 sentences may be required for this part.</p>	<ol style="list-style-type: none"> 1. The introduction effectively outlines the growing interest in PBMA due to health, environmental, and ethical concerns. However, the introduction could benefit from a more detailed discussion on the specific challenges faced in developing PBMA that closely mimic traditional meat products. 2. The methodology section is detailed and well-organized. However, the section needs more detail on the rationale behind choosing specific brands and the potential impact of brand variation on results would be beneficial. The selection of eight batches per brand for analysis seems robust, ensuring a representative sample size. The study could have been more exhaustive by including more than three brands of PBMA if available. 3. The methods used for analyzing the various parameters are appropriate and follow standard procedures. However, in the section on sensory evaluation - clarification on participant demographics would enhance understanding. 4. The results are well-presented, with clear tables summarizing the data. However, the discussion could be enhanced by comparing these findings with previous studies to provide a broader context. A more in-depth discussion on the implications of findings for industry stakeholders and consumers could be included. 	
<p>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p>	<p>Yes, references are sufficient</p>	
<p>Minor REVISION comments</p> <p>Is language/English quality of the article suitable for scholarly communications?</p>	<p>The language quality is good.</p>	
<p>Optional/General comments</p>	<p>-</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>	No ethical issues

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