

## SDI FINAL EVALUATION FORM 1.1

### PART 1:

Journal Name:	<a href="#">Journal of Scientific Research and Reports</a>
Manuscript Number:	Ms_JSRR_126479
Title of the Manuscript:	Role of Yoghurt Cultures and Incubation Time in Enhancing Sensory Qualities and Water Holding Capacity of Greek Yoghurt Spread
Type of the Article	Short Research Article

### PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
<p>The title of the article is not corrected – spread is additionally strained yoghurt which is not the case in the current study since no additional removal of the water have been made to the final product, nor have such method was included in the study.</p> <p>The study tried to evaluate the effect of different quantity of starter culture, incubation time and incubation temperature. Each of these parameters should be considered as a single factor in statistical analysis and presented as such. Since there is combination of factors interaction between them also should be explored and presented in the statistical analysis but it is still missing in the corrected version of the manuscript. Quantity of the milk used for the experiment was not specified. Additional physicochemical characteristics of milk (including its acidity) which can strongly affect the yoghurt fermentation, quality and syneresis were not provided.</p> <p>The justification of using the control variant which in fact duplicate at least one of the experimental variants was not provided and the tables were not corrected.</p> <p>Using of R software requires at least the names of the packages that have been used which are not provided.</p> <p>I am sorry to admit that but none of my remarks or recommendations were addressed properly.</p>	<ul style="list-style-type: none"> <li>The title of the article has been revised to accurately reflect the methodology and findings presented in the study.</li> <li>For my experimental studies in this thesis, I have evaluated the individual effects of each factor i.e., starter culture concentration, incubation time, and incubation temperature on sensory characteristics and accordingly, I have made separate tables to present the individual impact of each parameter. Interactions among sensory attributes are accounted for with the R Software about which I mentioned in materials and methods.</li> <li>I have provided information on the yield obtained from the experiment, which represents the quantity of milk used, as the average yield was calculated for the experimental samples. Also, I have included the physicochemical characteristics of the milk, such as acidity and pH.</li> <li>The control yoghurt was prepared according to the method outlined by Anjum et al. (2007), where a 2% starter culture was added to the milk and incubated at 42°C for 5 hours. The experiment was designed to prepare yoghurt by varying the starter culture concentration, incubation temperature, and incubation duration, with the aim of observing their individual effects on the sensory characteristics and water-holding capacity of the Greek yoghurt. The control variant serves as a baseline for comparison with the experimental variants. Now I have mentioned about this in methods. Also, corresponding details and results have been presented in the tables, where each factor is shown individually to highlight its impact.</li> </ul> <p>I apologize for the oversight and regret that my previous remarks and recommendations were not properly addressed. After carefully reviewing the manuscript again, I have now ensured that all the necessary corrections have been made and the points raised have been properly incorporated.</p>