

## 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>	

### Reviewer Details:

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