

**Review Form 1.7**

Journal Name:	<b>Asian Food Science Journal</b>
Manuscript Number:	<b>Ms_AFSJ_113863</b>
Title of the Manuscript:	<b>The Quality of Spent Hen Chicken Sausage with Tomato Paste at Different Refrigerated Storage Time</b>
Type of the Article	

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**PART 1: Review Comments**

	<b>Reviewer's comment</b>	<b>Author's comment</b> (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><b>Compulsory</b> REVISION comments</p> <p>1. <b>Is the manuscript important for scientific community?</b> (Please write few sentences on this manuscript)</p> <p>2. <b>Is the title of the article suitable?</b> (If not please suggest an alternative title)</p> <p>3. <b>Is the abstract of the article comprehensive?</b></p> <p>4. <b>Are subsections and structure of the manuscript appropriate?</b></p> <p>5. <b>Do you think the manuscript is scientifically correct?</b></p> <p>6. <b>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</b></p> <p><b><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></b></p>	<p>1-In the study, the effect of tomato sauce used as an antimicrobial on the shelf life of hen chicken sausage was examined. The use of tomato in hen chicken sausage is widely used in the industry.</p> <p>2- The title is concise.</p> <p>3- No, the results given in the abstract. However, its difference from other studies is not stated.</p> <p>4- No. There are many studies done on this subject. It should be noted that this study differs from other studies. For example, Sharada et al., Quality and Shelf Life of Spent Broiler Breeder Hen Chicken Koftas Incorporated with Vegetable Dried Powders during Refrigerated Storage. International Journal of Bio-resource and Stress Management, 2023; 14(6), 824-832. HTTPS://DOI.ORG/10.23910/1.2023.3505.</p> <p>5- Please try to answer the following questions while re-editing the main text.</p> <p>It was stated that tomatoes reduce C. perfringens, but why was there no analysis on this subject? It has been stated that pectin is the tomato fiber that can bind water. However, this feature has not been analyzed. Why was 15 g of tomatoes used for the sausage?</p> <p>6- References are sufficient and recent. The following reference could not be found</p> <p>Jouki, M. Rabbani, M., Shakouri, M.J.2020. Effects of pectin and tomato paste as a natural antioxidant on inhibition of lipid oxidation and production of functional chicken breast sausage Food Science and Technology. https://doi.org/10.1590/fst.26419</p>	
<p><b>Minor</b> REVISION comments</p> <p>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></p>	<p>No, the manuscript should be review the manuscript by English native speaker. (Line 35,40 and 45 etc.)</p>	
<p><b>Optional/General</b> comments</p>		

**PART 2:**

	<b>Reviewer's comment</b>	<b>Author's comment</b> (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><b>Are there ethical issues in this manuscript?</b></p>	<p><i>(If yes, Kindly please write down the ethical issues here in details)</i></p>	

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### Reviewer Details:

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