

## Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_118653
Title of the Manuscript:	The Effect of use of gelatine in Milk Candy Making on Organoleptic and Physicochemical Properties
Type of the Article	

### General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(<https://www.journalafsj.com/index.php/AFSJ/editorial-policy>)

### 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><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>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</b></p>	<p>I have reviewed the paper "The Effect of use of gelatine in Milk Candy Making on Organoleptic and Physicochemical Properties" and found the paper can be accepted after major revision.</p> <p>-More physical explanation of results is required.</p> <p>-The Abstract should be improved.</p> <p>-The quality of the figures should be improved.</p> <p>-Finally, the language of the paper needs to be polished.</p> <p>What is the purpose of incorporating gelatine in milk candy formulations? How were the different gelatine-containing milk candy samples prepared? What physicochemical properties were evaluated to assess the effect of gelatine addition? How did the organoleptic characteristics (e.g., texture, mouthfeel) of the milk candies vary with gelatine content? What is the optimal gelatine concentration recommended for milk candy production based on the findings? refer to the below reference: <a href="https://doi.org/10.18502/acta.v58i10.4915">https://doi.org/10.18502/acta.v58i10.4915</a> <a href="https://doi.org/10.1016/j.matchemphys.2022.125770">https://doi.org/10.1016/j.matchemphys.2022.125770</a> 10.22034/NMRJ.2020.04.001</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><b>Optional/General</b> comments</p>		

[Review Form 1.7](#)

**PART 2:**

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

**Reviewer Details:**

Name:	<b>Amirsalar Khandan</b>
Department, University & Country	<b>Amirkabir University of Technology, Iran</b>