

Review Form 1.7

Journal Name:	Advances in Research
Manuscript Number:	Ms_AIR_115185
Title of the Manuscript:	Influence of heat treatment on consistency coefficient of dairy cream
Type of the Article	Research paper

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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>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>Yes</p> <p>yes</p> <p>Needs revision</p> <p>Needs revision</p> <p>Yes</p> <p>Need to add recent reviews</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes</p>	
<p>Optional/General comments</p>	<p>Comments Manuscript needs major revision, kindly see few suggestions as mentioned below.</p> <ol style="list-style-type: none"> 1. Abstract: a. Fat % is mentioned till 80% but in results it is till 60%. Kindly check. b. In line "The consistency of such heat-treated samples was evaluated at every 10°C upon cooling from 90°C or 80°C as the case may be till 10°C.at 250 S-1": You have mentioned 90°C or 80°C better to write 80°C or 70°C if you are not using 90°C in results. 2. Material and method section: a. Properly explain the method of preparation of cream at various conditions. b. There is no mention of statistical analysis. This shows lack in data analysis. 3. Result and discussion: a. Mention statistical data in tables b. Mention recent references and compare results with other authors c. Last paragraph can be added as future scope or in conclusion 4. Conclusion: Nothing has been mentioned about "The empirical formula to predict consistency coefficient for cream of 10% to 60% fat content for temperature range of 10°C to 80°C using following equation: $\log_e(\text{consistency coefficient}) = -0.31 + [1.0 \times \text{cream fat (\%)}] - [0.02 \times \text{temperature of measurement (°C)}]$" in material and method and result. Kindly see into it. 	

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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>	

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