

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_116924
Title of the Manuscript:	Sorption isotherm and effect of packaging materials on organoleptic properties, proximate composition and lipid oxidation of chicken nuggets stored at different temperatures.
Type of the Article	Original Research Article

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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>The Manuscript has scientific importance, but does not investigate the changes in depth.</p> <p>The Title could be more objective and attractive.</p> <p>In the abstract it is necessary to include information regarding the methodology. Were the nuggets produced or purchased? Avoid using terms such as "highest temperature" and "lowest temperature", this should be replaced by the actual values studied. Regarding the results, include concrete values and not just report that there was an increase or reduction, as they are subjective.</p> <p>The subsections and structure of the manuscript are adequate.</p> <p>More than 50% of references are from 2019 to present.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>		
<p>Optional/General comments</p>	<p>The Manuscript must be rejected, as, in addition to the lack of innovation, it is not adequately presented for publication. Below are some considerations for authors. The introduction must be substantially revised, as in addition to presenting repetition of information, it is superficially described (what is the composition of the packaging, what reactions cause lipid and colour changes and what is the relationship with the composition of the food, etc.).</p> <p>In the methodology, authors must include: In item 2.2, inform the environmental conditions of the controlled humidity chamber for weight monitoring. If the study aims to investigate the effect of packaging materials on the shelf life of chicken nuggets, analyzing changes in the sensory characteristics of nutritional composition and lipid oxidation during storage, how were the samples packaged? Quantity per packaging. Weight of each sample. The colour has not been evaluated? It is an important parameter to monitor stability. Tables and figures must be reviewed. Titles must be self-explanatory. The results must be better described and appropriately discussed.</p>	

PART 2:

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

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Reviewer Details:

Name:	Geciane Toniazzo Backes
Department, University & Country	Universidade Regional Integrada do Alto Uruguai e das Missões – URI Erechim, Brazil