

Review Form 3

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_123826
Title of the Manuscript:	High Pressure Processing: Extending Shelf Life and Preserving Nutrients
Type of the Article	

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PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Please write a few sentences regarding the importance of this manuscript for the scientific community. Why do you like (or dislike) this manuscript? A minimum of 3-4 sentences may be required for this part.	Since HPP technology is considered one of the modern technologies in the food industry, this manuscript is important to introduce and show part of the importance of this technology. Since this topic was one of the topics of my presentation course in the master's degree, I was somehow familiar with this topic and it's one of my favourite topics in food safety scope, but unfortunately, contrary to the title of the article, the focus was not on the mechanisms of extending shelf life and as I expected the method that how HPP can preserve nutrients. I think the focus was more on the details of this tech and the margins of that.	
Is the title of the article suitable? (If not please suggest an alternative title)	In my opinion, the selected topic is not related to the text of the article. According the manuscript, the best topic is: " High Pressure Processing: Pros and cons "	
Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.	More examples of the types of food that HPP is able to prolong the shelf life, for showing the importance of HPP in maintaining the safety of broad range of food	
Are subsections and structure of the manuscript appropriate?	In the section: "Application of ... " in my opinion, some contents just repeated. I would prefer to add the mechanism of how HPP can preserve every type of food. For instance, how HPP can extend the shelf life of fresh juices and smoothies? And, in the section "Overview ... " The categorizing of technologies can be: 1. Traditional methods 2. Modern methods	
Please write a few sentences regarding the scientific correctness of this manuscript. Why do you think that this manuscript is scientifically robust and technically sound? A minimum of 3-4 sentences may be required for this part.	I think this manuscript is prepared scientifically.	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form. =	Yes, they are.	
Minor REVISION comments Is the language/English quality of the article suitable for scholarly communications?	Yes. The language in this article was fluent and comfortable and I liked it.	
Optional/General comments		

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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>	

Reviewer Details:

Name:	Banafsheh Bagheri
Department, University & Country	Tehran University of Medical Science, Iran