

Review Form 3

Journal Name:	Asian Journal of Food Research and Nutrition
Manuscript Number:	Ms_AJFRN_129476
Title of the Manuscript:	The Development Goat Patties using Red Onion Peel (<i>Allium cepa</i> L.) Powder as Fiber Agent
Type of the Article	Original Research Article

General guidelines for the 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 guidelines for the Peer Review process, reviewers are requested to visit this link:

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PART 1: Comments

	Reviewer's comment	Author's Feedback <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
Please write a few sentences regarding the importance of this manuscript for the scientific community. A minimum of 3-4 sentences may be required for this part.	<ul style="list-style-type: none"> ✚ It is a significant contribution to the scientific community, particularly in the fields of food science and nutrition. It explores the innovative use of red onion peel powder, a by-product often discarded, as a natural fiber source in enhancing the nutritional value of goat patties. This research not only promotes waste valorization and sustainable practices in food processing but also addresses the increasing consumer demand for healthier, fiber-rich meat products. ✚ Such studies cover the way for developing functional foods with improved health benefits while reducing environmental impact. 	
Is the title of the article suitable? (If not please suggest an alternative title)	<ul style="list-style-type: none"> ✚ Sure, 	
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.	<ul style="list-style-type: none"> ✚ Yes, with partial Improvement. The analysis data result must be incorporated in Abstract of the article. ✚ Add context to why red onion peel powder was chosen. ✚ Include key data points or percentage improvements to substantiate claims. ✚ Highlight broader implications or potential practical applications. ✚ Ensure concise and precise language for better readability. 	
Is the manuscript scientifically, correct? Please write here.	<ul style="list-style-type: none"> ✚ Yes, ✚ There is no mention of sensory analysis, such as taste, texture, or consumer acceptability, which is critical for food product development. 	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	<ul style="list-style-type: none"> ✚ Good, Consistent Reference, with latest updated sources. 	

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<p>Is the language/English quality of the article suitable for scholarly communications?</p>	<ul style="list-style-type: none"> ✚ Some improvement regarding Punctuation and Grammar is needed; the Author must review grammar issue of the article. 	
<p>Optional/General comments</p>	<ul style="list-style-type: none"> ✚ The methodology is well described; however, adding diagrams or flowcharts for processes such as patty production could improve clarity. Consider suggesting future research avenues, such as exploring the use of red onion peel powder in other meat products or assessing its effect on long-term storage stability. ✚ It would be beneficial to compare the performance of red onion peel powder with other fiber agents to contextualize its effectiveness. Including a detailed analysis of the environmental benefits and economic feasibility could significantly strengthen the study's applicability. ✚ Summarizing the key findings (e.g., a comparison of treatments for all variables) would enhance the readability of the article in table and figures. <p>?????????</p> <ul style="list-style-type: none"> ✚ How does the inclusion of red onion peel powder affect the antioxidant and antimicrobial properties of the patties beyond microbial count? ✚ Were there any tests conducted to assess the sensory attributes (e.g., flavor, texture) of the patties, and if not, are there plans to include such tests in future research? ✚ Did the addition of red onion peel powder impact the shelf life of the patties beyond microbial reduction? ✚ Has the consumer acceptability been tested, and if not, how would the inclusion of onion peel powder affect market perception? ✚ Are there any challenges foreseen in scaling this method for industrial production? 	

PART 2:

	<p>Reviewer's comment</p>	<p>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>
<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>	

Reviewer Details:

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