

### Review Form 3

Journal Name:	<b>Asian Journal of Food Research and Nutrition</b>
Manuscript Number:	<b>Ms_AJFRN_121858</b>
Title of the Manuscript:	<b>Product Development of Bangus (Chanos chanos) enriched with Guso (Eucheuma sp.) Chorizo (BAGURIZO)</b>
Type of the 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: Review Comments**

<b><u>Compulsory</u> REVISION comments</b>	<b>Reviewer's comment</b>	<b>Author's Feedback</b> <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
<b>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.</b>	<b>Enriching sausage with seaweed Guso is a wise choice nutritionally as well as environmentally. Consuming seaweed in any form reduces the carbon foot print and indirectly reduces global warming. Hence this manuscript is important to science community.</b>	
<b>Is the title of the article suitable? (If not please suggest an alternative title)</b>	<b>Suitable.</b>	
<b>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.</b>	<b>Abstract is clear and precise explaining the objectives and outcomes of the study.</b>	
<b>Are subsections and structure of the manuscript appropriate?</b>	<b>Structure and subsections of the manuscript are fine. Proximate analysis, Sensory evaluation, Microbial analysis to test the shelf life of the product, Nutritional analysis are the major criteria to be analysed in this study that are well done.</b>	
<b>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.</b>	<b>Study on general acceptability of the product using hedonic scale; colony counting of microorganisms in agar plates after serial dilution of the food sample; Proximate analysis using standard procedures for minerals, protein and crude fat make this study scientifically correct. When adding seaweed to bread it abruptly affects the fluffiness and softness making it harder and brittle. But adding seaweeds to meat does not bring lots of difference in texture of the end product and extends the shelf life of fortified meat. Hence value adding of seaweed with meat products should be encouraged through government policies by providing subsidies.</b>	

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<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</p> <p>=</p>	<p>There are many recent references mentioned in this study. References from the same author <b>Pacyao</b> is nearly eight. Adding references from few more authors are appreciable.</p> <ol style="list-style-type: none"> <li>1. Exploitation of Seaweed Functionality for the Development of Food Products [Anuj Kumar, Mandakini Devi Hanjabam, Pankaj Kishore, Devananda Uchoi, Satyen Kumar Panda, Chitradurga Obaiah Mohan, Niladri Sekhar Chatterjee, Aliyamveetil Abubacker Zynudheen, Chandragiri Nagarajarao Ravishankar]</li> <li>2. Micro-and Macroalgae in Meat Products [Siladji, C., Djordjevic, V., Milijasevic, J. B., Heinz, V., Terjung, N., Sun, W., &amp; Tomasevic, I. (2024).. <i>Foods</i>, 13(6), 826].</li> </ol> <p>Whenever we need to popularize new food products like seaweeds, we have to thoroughly bring out its nutritional value easily understandable to a commoner to turn them into consumers. For example, say spirulina, when it is approved by WHO, lots of literature revealed its nutritional value easily understood by commoners. Hence it turned into super food against malnutrition and used in space food also (NASA). Adding few literature on nutritional profile of Guso and tabulating the values in percentage of nutrients will expose the value of Guso to the readers.</p>	
<p>Minor REVISION comments</p> <p>Is the language/English quality of the article suitable for scholarly communications?</p>	<p>Yes</p>	
<p>Optional/General comments</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>	

**Reviewer Details:**

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