

## Review Form 1.6

Journal Name:	<a href="#">European Journal of Nutrition &amp; Food Safety</a>
Manuscript Number:	Ms_EJNFS_87477
Title of the Manuscript:	<b>Impact of adding Liquid Smoke and Thyme Essential Oil on the quality of Chicken and Turkey Meatballs products during frozen storage</b>
Type of the Article	<b>Original Research Article</b>

### **General guideline for 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 guideline for Peer Review process, reviewers are requested to visit this link:

(<https://www.journalejns.com/index.php/EJNFS/editorial-policy> )

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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)
<b>Compulsory</b> REVISION comments	<ul style="list-style-type: none"> <li>• The topic isn't clear, rephrase it</li> <li>Consider this revised title</li> <li>“Anti-oxidative impact of liquid smoke and thyme essential oil on the quality characteristics of Chicken and Turkey meatballs products during frozen storage”</li> <li>• The abstract isn't clear enough because the key findings aren't presented. Re-write the abstract for clarity.</li> <li>• Line 20: the lowest change of what?</li> <li>• Line 16: ETO or “TEO”</li> <li>• Line 18-20: Does chicken and turkey have phenolic content? The statement isn't clear.</li> <li>• Line 23-24: Which exact physical and quality attributes were enhanced?</li> <li>• Line 62-63: Rephrase sentence for clarity.</li> <li>• Line 71-72: The objective isn't clear. Re-construct statement.</li> <li>• Line 81 &amp; 83: breast chicken change to “chicken breast”</li> <li>• Adopt either frozen storage or -18 °C ± 1 throughout</li> <li>• Line 83: Chicken and turkey meat were minced together or separately. Rephrase the statement for clarity.</li> <li>• State the transporting medium of the meat and chicken breast from the market to experimental plant.</li> <li>• Provide the coordinate of the market (longitude and latitude).</li> <li>• Line 107: “concomitant” check spelling</li> <li>• Line 110: Finally it was ....</li> <li>• Line 111: A slight modification .... Or A modification ..... or Some modification .....</li> <li>• Line 125 &amp; 126: use either LS or liquid smoke or TEO or thyme essential oil throughout.</li> <li>• Line 124-128: How did you measure a 1% liquid smoke?</li> <li>• Line 141: by [31]</li> <li>• Line 158: content Gallic</li> <li>• Line 163: Rephrase statement</li> <li>• Line 164: Extract</li> <li>• Line 189: -18 °C ± 1</li> <li>• Line 195: by [37]</li> <li>• Line 208: by [40]</li> <li>• Line 197: decrease [38]</li> <li>• Line 202: increased</li> <li>• Line 226: 180 days</li> <li>• Line 226: -18 °C ± 1</li> <li>• Line 225 &amp; 229: WHC or water holding capacity use one format</li> <li>• Line 232: delete were</li> <li>• Line 255: based-volatile</li> <li>• Line 255: quality [45]</li> <li>• Line 246: Re-write for clarity</li> <li>• Line 253: activated</li> <li>• Line 256-258: Re-write sentence for clarity</li> <li>• Line 258: How does ice crystal stop bacteria?</li> <li>• Line 262: by [47]</li> <li>• Line 265: delete when</li> <li>• Line 266: difference</li> <li>• Line 267: change “being able” to “ability”</li> </ul>	

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	<ul style="list-style-type: none"> <li>• Line 269: preservation</li> <li>• Line 271: by [40]</li> <li>• Line 294: scavenging</li> <li>• Line 299: by [51]</li> <li>• Line 300: Rephrase statement</li> <li>• Line 322: with 1%</li> <li>• Line 326-330: Not clear</li> <li>• Line 332: p&lt;0.05 or p&lt;0.5</li> <li>• Line 339: values</li> <li>• Line 357: showed</li> <li>• Line 365: This was due to the .....</li> <li>• Line 366-367: Re-construct sentence for clarity</li> <li>• Line 370 &amp; 372: TPC or total phenolic content (adopt one format)</li> <li>• Line 377: storage conditions</li> <li>• Line 401: sentence is incomplete (level of phenolic compounds present in LS and TEO)</li> <li>• Line 403: activity [67]</li> <li>• Line 406: such as LS or TEO treated samples</li> <li>• Line 409: delete "the"</li> <li>• Line 411: by [68] complete statement</li> <li>• Line 411-415: seen in what? Re-write statement for clarity</li> <li>• Line 416: those</li> <li>• Line 440-422: re-construct for clarity</li> </ul>	
<b>Minor</b> REVISION comments	<ul style="list-style-type: none"> <li>• Correct grammatical errors in the entire manuscript carefully.</li> </ul>	
<b>Optional/General</b> comments	<ul style="list-style-type: none"> <li>• Can some results be presented in figures instead of tables.....</li> <li>• Consider this revised topic "Anti-oxidative impact of liquid smoke and thyme essential oil on the quality characteristics of Chicken and Turkey meatballs products during frozen storage"</li> </ul>	

**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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	

**Reviewer Details:**

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