

LINE NUMBER IN PDF DOCUMENT	RECOMMENDATIONS															
1 – 2	Product quality assessment of <i>Clarias gariepinus</i> fed on varying dietary levels of <i>Azadirachta indica</i> leaf meal.															
13 – 14	No results were reported for the organoleptic assessment															
40	Ochang et al															
42 - 43	“these exhibit qualities that endear them of much commercial importance in Nigeria”. The meaning is not clear.															
45 - 46	The purpose of this 44 study was to evaluate the product quality of <i>Clarias gariepinus</i> fed dietary 45 levels of <i>Azadirachta indica</i> leaf mean (AILM). There was no clearly identified problem stated for which reason the research was necessary.															
63 – 64	Gross composition of experimental diets containing varying levels of <i>Azadirachta Indica</i> leaf meal fed to <i>C. gariapenus</i>															
	Table 1 <table><tr><td></td><td>Diet 1</td><td>Diet 2</td><td>Diet 3</td><td>Diet 4</td></tr><tr><td></td><td>0% AILM</td><td>5% AILM</td><td>10% AILM</td><td>15% AILM</td></tr><tr><td></td><td></td><td></td><td></td><td></td></tr></table> Why is the percentage of maize varying if the aim is to substitute protein sources with AILM?		Diet 1	Diet 2	Diet 3	Diet 4		0% AILM	5% AILM	10% AILM	15% AILM					
	Diet 1	Diet 2	Diet 3	Diet 4												
	0% AILM	5% AILM	10% AILM	15% AILM												
67	One hundred and eighty experimental fish post fingerlings were acclimatised.....															
68	The fingerlings were then completely randomized in 3 replicates of 15 each,															
73 – 74	... within the experimental period of 56 days.															
74	What is the difference between test feedstuff and diets?															
77	What parameter was analysed with the kekeocha (2001) method?															
81	State the thirteen (13) characteristics that were analysed for both raw and cooked samples.															
81 82	State the descriptors on the 6 point chart															
84 - 85	Which type of ANOVA was used?															
90	No table number stated															
95 – 101	What is the difference between Table 2 and the proximate composition in Table 1?															
105	Water quality is too general and is dependent on several factors. Discuss your findings with specific reference to the parameters you analysed only (i.e. pH, DO, Temp).															
111	Mortality was as high															
116	What is the meaning of the word “Initial” in the heading of table 4 How is Mortality (%) part of carcass composition?															
	Explain the calculation or formula used for the organoleptic assessment scores for both fresh and cooked fish samples.															
129	How was organoleptic assessment done on fresh fish?															
173 – 174	However, the mean scores of fish for the 173 treatments were within the acceptable range for very good quality fish. What were your reference standards?															
178	slightly strong potential is not an acceptable statistical phrase.															

In the introduction the author failed to show the missing link in existing literature for which reason this research was undertaken.