



SDI Review Form 1.6

PART 1:

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	MS: 2012/BJAST/1888
Title of the Manuscript:	Experimental Determination and Modelling of the Sorption Isotherms of Kilishi.

General guideline: Reviewers are requested to follow these guidelines during review: *(Note: Title of different sections as proposed below may differ in case of review paper / case reports)*

- Introduction *(Is the problem/objective of this study original, important and well defined?)*
- Materials & methods *(Kindly comment on the suitability of the methods. Sufficient details of the methods should be provided to allow peers to evaluate and/or replicate the work)*
- Results & discussion *(Kindly comment on: 1. Are the data well controlled and robust? 2. Authors should provide relevant references during discussion. 3. Discussion and conclusions should be based on actual facts and figures. Biased claims should be pointed out. 4. Are statistical analyses must for this paper? If yes, have sufficient and appropriate statistical analyses been carried out?)*
- Conclusion *(Is the conclusion supported by the data, discussed inside the manuscript? Conclusions should not be biased and should be based on the data, presented inside the manuscript only)*
- Are all the references cited relevant, adequate? Are there any other suitable current references authors need to cite?
- This form has total 10 parts. Kindly note that you should use all the parts of this review form.



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PART 2: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part and write here 'Corrected'/ if not agreed, give suitable justifications)
COMPULSORY REVISION comments		
Minor REVISION comments	Kilishi is made dried of meat and sauce. As a material to measure the sorption of water, the amount and composition of attached dry sauce should be written, which may have important influence to the water sorption. Please be careful for the mistypings in the draft listed below. l.33 change "aw" to "a_w" (w is subscript) l.35 change "aw" to "a_w" (w is subscript) l.43 insert a space before "et al." l.50 insert a space before "et al." l.51 insert a space before "et al." l.55 insert a space before "et al." l.80 change "monolayer" to "multilayer" l.125 insert a space before "et al." l.133 insert a space before "Bizot and Multon" l.174 change "figure" to "Figure" (F is Capital letter) l.194 change "figure" to "Figure" (F is Capital letter) l.209 change "figure" to "Figure" (F is Capital letter) l.228 change "figure" to "Figure" (F is Capital letter) l.257 insert a pace before "for this work" l.272 change "199" to "1999" Fig. 6. change "content water" to "water content"	Kilishi is a product processed using beef cutout in fine thin strap (1 to 3 mm). Sauce is made up of with local spices and of the groundnut paste. The fine thin strap of meat is coated with a very fine layer of sauce. l.33 a_w l.35 a_w l.43 et al. l.50 et al. l.51 et al. l.55 et al. l.80 multilayer l.125 et al. l.133 by Bizot and Multon l.174 Figure 2 l.194 Figure 3 l.209 Figure 4 l.228 Figure 6 l.257 The author expresses its sincere thanks to National Advanced School of Engineering, University of Yaounde I, for her material support. l.272 Okubanjo, A. O. (1999). Fig. 6. kilishi vs. water content



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<u>Optional</u> comments	Although a_w is regulated with eight saturated salt solutions, the data in the low a_w range below 0.01 and just above 0.01 are missing. Usually for the isotherm interpretation, the points at low a_w are very important for the accurate reproduction of the whole isotherm. Not asking to add these points, I would like to comment this for the better presentation of the paper.	Thanks for this observation.
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