



SDI Review Form 1.6

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2013_BJAST_5753
Title of the Manuscript:	Effects of NaCl Solution on the Quality Control of 'Surimi' From Anchovy (<i>Clupeonella</i> spp.) During the Frozen Storage
Type of the Article	Research Paper

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:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)



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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)
Compulsory REVISION comments	Line 2-4: Quality control?? Very wide area...better focus on chemical changes. Line 10-12 with Line 23-26: Repetition: Line 29: Three species ...Need to provide the detail of each species Line 32: Anchovy (Stolephorus sp.) is popular among Southeast Asian people, especially among Indonesia and Malaysian (high commercial value of fish). Line 29-36: Need to provide the mechanisms effect of salt addition (increase the ionic strength) during leaching process. Line 36: on the functionality of anchovy surimi??? I don't see any analysis related with functional properties, most of analysis related with chemical changes. Line 44-61: Need to provide reference(s) for surimi sample preparation. Line 53-54: until the mince to come out??mince or water come out?? Line 114-115: Not appropriate sensory evaluation method. According to Sensory Evaluation Division of The IFT (Food Technology 1982:50-59), acceptability test (Affective test) not required trained panellists and minimum number of panellist is 50. 10-point hedonic scale also not consider as common scale (common scale is 7 or 9 point scale). ..(Sensory Evaluation of Food: Principles and Practices: Harry T. Lawless and Hildegard Heymann). Line 133: Need to provide category the freshness of fish based on TVB-N content (fresh; not fresh and spoiled	Line 2-4: has been changed Line 23-26: deleted Line 29: correction has been done Line 32: The area of study is in Caspian sea in north part of Iran. Line 29-36: correction has been done as reviewer suggested and highlighted in the text Line 36: word has been changed Line 44-61: add reference Line 53-54: word has been corrected Line 114-115: this part has been deleted from text as reviewer suggested Line 133: TVB-N is not the sole factor to determine the freshness of fish based on different author opinion is different. As highlited in to the text above 35 mg/100g



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	fish).—Connell 1990?? Line 202: 30th day or 45th day?? Line 216: 30 days or 45 days?? Line 217-225: Need to delete (not follow appropriate sensory evaluation method). Line 236: Need to provide target moisture content for good quality of surimi. Line 235-243: Need to provide explanation why the moisture content of treated sample decreases higher than control during storage? Line 250-260. What is the maximum expressible moisture for good quality of surimi??	Line 202: has been corrected Line 216: has been corrected Line 217-225: This part has been deleted as reviewer suggested Line 236: correction has been done accordingly and highlighted in the text Line 235-243: correction has been done based on reviewer comments and highlighted in the text
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments	Addition of salt during leaching process is not new during surimi preparation. The common purpose is to increase the ionic strength and make easier to remove the water from the meat. However addition of salt will cause the denaturation of actomyosin during frozen storage.	