



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	1. The manuscript language should be more scientific. Needs serious restructuring 2. Anchovy being a fatty fish, what treatment was done to remove excess fat from surimi? 3. Was the effect of addition of salt on the rheological properties of surimi studied? 4. The washing time of surimi is not mentioned which is one of the important parameters to decide the quality of surimi 5. The moisture content of surimi is much higher than the recommended value eventhough the water was removed mechanically. Please explain. 6. Anchovy being a small fish (6-10gm ave weight), How did you address the problem of bones? 7. It would be better if the yield of surimi is mentioned. 8. Indicate treatments by abbreviations , for eg Control, T1 and T2, instead of repeatedly mentioning 1.5% NaCl and 3% NaCl. 9. Method 2.2.3- No need to go into so much details such as that of the size of Erlenmeyer flasks. 10. Method 2.2.4. How the gels were made for determining the expressible moisture? 11. Method 2.2.6. How the fat was weighed since the sample under study is surimi?	1. The text has been edited by English editor 2. The minced fish before treated for surimi process was washed with NaHCO_3. 3. In this study due to lack of instrument rheological part did not measure. 4. The washing time of surimi is 45 min. Correction has been done in to the text. 5. Correction has been done accordingly and highlighted in the text 6. Normally for small fishes after trimming and beheading they go to blending, because the backbone of these kind of fish is very small 7. The yield of surimi was not calculated 8. Correction has been done 9. The length of method 2.2.3 has been reduce as reviewer suggested 10. The expressible moisture was determine after the preparing the surimi in the storage time not during the gel forming 11. The word of "fat" has been changed to



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	12. Peroxide value alone is usually not considered as a reliable indicator of fat oxidation 13. The Fig 1 depicts that TVBN increase is lesser in 3 % NaCl washed samples. But it is wrongly stated in the discussion. 14. Restructuring of the discussion part on TPC is required as the sentences seem to be contradictory	"sample" that is wrote mistakenly 12. It is true, but due to lack of material we did not do the second oxidation part 13. Revised has been done accordingly 14. Revised has been done accordingly
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		