



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2012 BJAST 2541
Title of the Manuscript:	QUALITY AND SHELF - LIFE ASSESSEMENT OF VARIOUSLY PROCESSED CATFISH AND TILAPIA STORED AT AMBIENT TEMPERATURE



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PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
• The paper should be re-written more carefully and including more discussion with previous works from others authors and also from author's papers such as "Effect of Processing and Storage on the Trace Metal Concentration and Freshness Quality of Catfish (<i>Clarias gariepinus</i>)" Food Science and Quality Management (2012)" and "Trace metal concentration and freshness quality of preserved catfish (<i>Clarias gariepinus</i>)" African Journal of Biotechnology (2012) since follow the same methodology arriving to the same conclusion. • Please include raw fish data (fresh fish) in all figures and tables. • Please look over the references list, there are a lot of misspelling (names without capital letter such as after full stop (Capitalize the first word in a sentence). and capitalize the names of specific places (Atlantic, Pacific, Nigeria, African, etc.) • Please add in material and methods section "Statistical analysis" and correct along the manuscript that "No significant differences" are $p \geq 0.05$ and "significant differences" are $p \leq 0.05$. Also write down methodology of determination of moisture. • Re-write objective section since it is about nutritional mineral however in the study trace metal are determinate. Also add a clear objective of the study. • Add brand, model and country of apparatus (spectrophotometers, etc) • Please clarify if cold water was used or write down temperature of wash water. Was it to ambient temperature (25-32°C)? • Explain from which part of muscle was taken the 1 g of fish muscle for the different determinations. It should be from the same part or from a homogenate sample such as a mince fish • Write down levels of magnesium chloride in the salt. • Please put in the same figure two graphs (a) tilapia (b) catfish from each determination • Change scale of sensory scores graphs in order to show potential differences (beginning y axis in 6 instead of cero) • Probably trace metal content are no significant different since moisture level is the same in all samples. Regarding that fact, if there are no significant differences, authors cannot report "slightly higher concentration" and make comparisons.	Table 1 They have been corrected I wrote in line with the guideline for reporting <i>P</i> values in the SDI paper template given to me Ok Done Portable water with a temperature in equilibrium with ambient air temperature was used Samples for same determinations were obtained from the same piece of fish. E.g samples for TVC determinations for the 11 weeks were obtained from the same 50g portion of fish. Table salt was used. The Magnesium chloride content was not determined. I intended the figures to show differences in values obtained from samples processed differently. If graphs for the two species are put on the same figure, I fear it may not be illustrative. Done Differences were observed in the samples processed by different methods but these differences were not statistically significant.