



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

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
1. For the point "Life fish with average weights of $250 \pm 15\text{g}$ were obtained from fishermen." Answered by authors. I think it is better to give two different average body weights for two kind of fish sampmes. 2. The authors described that "BOVD samples though most organolepticallyaccepted reduced the most in texture and odour as the duration of storage increased. Hence, it can be assumed that BOVD samples absorbed moisture the most from the surrounding air." Two points should be considered 1) All three samples had the same water contents of 15%. Why could the sample of BOVD absorbed most moisture content from the air? 2) In conclusion, the authors said that "However, brined/oven dried samples were most organoleptically accepted and deteriorated the least." It was not true based on the oven mentioned.	All samples had initial moisture contents. However salt is hygroscopic and it is logical that BOVD samples would absorb moisture more than OVD and SMKD samples with time. Our conclusions were derived from the total sensory values, total viable counts (TVC) and total volatile nitrogen contents (TVN) of processed and stored fish. Even though BOVD samples reduced in texture and odour more than OVD and SMKD samples, they had lower TVC and TVN contents as the weeks on storage increased.