



SDI Review Form 1.6

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2014_BJAST_14606
Title of the Manuscript:	Effects of Coconut Milk Substitution with Soymilk on the Shelf Life of 'Nasi Lemak'
Type of the Article	Original Research Article

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	You have to improve the English writing of the manuscript. Include the fact whether the addition of soymilk increased or decreased the shelf life of Nasi lemak. Was the method of preparation of Nasi lemak a traditional method or what was the source please mention if there is any reference or mention the fact. Line 71-72, please clarify "The half-cooked rice was added with 75 ml of water (15 ml of water + 60 ml of thin layer coconut milk)". This seems like solution not water only. Authors are advised to prepare a flowchart representing the method of preparation. Line 81, this is an incomplete sentence "Soy milk was prepared by using the method modified from [6]." Format the references and citations according to the journal's requirement. Why the samples were chosen to be kept above 25 C and why they were not refrigerated?	The manuscript has been revised extensively by the English expert. It has been stated in the text The method of preparation of Nasi lemak using reference no 5. The missing word (75 ml of mixture of water and thick coconut milk) Not necessary. The explanation of method was given in the text Ok Because this nasi lemak is usually kept at ambient temperature which is above 25°C



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	Check the labels of Figure 1. Why the authors didn't conduct a sensory analysis, which is an important part of any product development. Also authors should include the literary source of the analytical methods applied.	Ok The authors has included new section 3.1 Sensory pereference of 'nasi lemak'. We would acknowledge Ku Poh Ling as our contributing author for this part of study. All references regarding the analytical methods have been improved.
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		