



SDI FINAL EVALUATION FORM 1.1

PART 1:

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

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
- Although it's the main ingredient, the Method does not show when the soy milk is added in the product. This should clearly be shown in the method and should reflect the how the percentages were added. This party was not clearly addressed. At least a sentence on the methodology showing that the preparation of the other (substitute) product was done using Soy Milk instead of coconut milk using the same preparation method would be fine! - The <u>samples were packed</u> in appropriate sterile container. The sentence is saying "The products were kept in appropriate sterile container" A description of the container would be important as it might have affected the microbial growth since the product was stored over a period of time. Also it might be important for other scholars working on similar product. - Line 142 – 144: For cooked rice, the safety level can be determined based on regulations applied on cooked, ready-to-eat foods which was 10⁶ log CFU/g for APC based on the Food Standards Australia/New Zealand [8]. The author should check and correct this "10⁶ log CFU/g" it should either be 10⁶ cfu/g or 6.0 log cfu/g. - Line 272 – 277: MYP Agar is a selective and differential medium developed for detection of <i>B. cereus</i>. The diagnostic features of the medium rely upon the failure of <i>Bacillus cereus</i> to utilise mannitol and the ability of most strains to produce phospholipase C. The medium is made selective by the addition of Polymyxin B which will inhibit Gram-negative bacteria. MYP Agar has proved to be very effective for detecting <i>B. cereus</i> even for ratios as challenging as one cell of <i>Bacillus cereus</i> to 10⁶ cells of other organisms [21]. I am not sure if this paragraph is necessary in the discussion. I suggest to be removed! General: More insights on the discussion may help to improve the quality of the publication. The Author has detailed the finding but could not explain why it happened that way!!	Different ratios between coconut milk and soymilk were employed as follows: Sample A, 100:0 (control), Sample B, 75:25, Sample C, 50:50, Sample D, 25:75, and Sample E, 0:100 (Table 1). Where there was a ratio between coconut milk and soymilk in production of a sample as shown in Table 1, some amount of coconut milk was replaced with soymilk following the formulation and the mixture of both ingredients was used in the production similarly as in control sample which only used coconut milk. (This sentence is included in the methodology) For this part, we include detail container, "A sterile and microwavable polypropylene rectangle case with clear colour was used in this study (11.8 cm (L) x 17.2 cm (W) x 6.5 cm (H)). We change to 10⁶ CFY/g, and delete log₁₀. Delete line 272-277 as suggested by reviewer. We disagree with the comments provided by reviewer because the reviewer does not mention clearly which part is needed for more discussion. As far as we concern, this work is the first scientific evidence on evaluating the shelf life of 'nasi lemak' with substitution of coconut milk with soymilk. The information related to subject matter is limited in the literature at present.