

SDI FINAL EVALUATION FORM 1.1

PART 1:

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| Journal Name: | Journal of Advances in Food Science & Technology |
| Manuscript Number: | Ms_JAFSAT_12503 |
| Title of the Manuscript: | PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF REBON (ACETES SP.) SHRIMP PASTE SAUCE |
| Type of Article : | Original research article |

| Compulsory REVISION comments | Reviewer's comment | Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here) |
|---|--|--|
| Materials methods: Improvised representation in the materials methods suggested to the author | The following correction hopefully elevate the value of the manuscript and the publishing journal Sample and materials collection: The main ingredient in this study was Acetes sp. (Paste shrimp) obtained from the local market in Kendal. Other ingredients such as lemongrass, bay leaves, lime leaves, garlic, galangal, turmeric, brown sugar, and salt used in sauce preparation were of standard food-grade quality. The carboxymethyl cellulose was obtained from the local market in Semarang. The chemicals considered during the study were of analytical grade. | We have corrected it as the way you suggested |
| | spectrophotometer (Make and company of the equipment) | We have added it into the manuscript |
| | Corrected Chemical formulae mentioned in red | We have corrected it |
| Table 2 | Table 2. Color Value of Shimp Paste Sauce Information: (please mention the values are mean ± std. Deviation or Standard error) (Please check the decimal position which is misrepresented by comma) | Okay we have added it to the table information |
| Figures | 2 figure 1 are represented in the manuscript The Previous Figure 1 represented the Shrimp Paste Sauce with Different Shrimp Paste Concentration Change the figure number of Sensory Value of Shrimp Paste Sauce as Figure 2 and mention the same in the text of manuscript. | Okay we have corrected and added it |

Comment [J1]: Previously Figure 1 represented the Shrimp Paste Sauce with Different Shrimp Paste Concentration.

Comment [J2]: Change the figure number and mention the same in the text of manuscript.