

SDI FINAL EVALUATION FORM 1.1

PART 1:

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 :	

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: Improved 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.	
	spectrophotometer (Make and company of the equipment)	
	Corrected Chemical formulae mentioned in red	
Table 2	Table 2. Color Value of Shimp Paste Sauce Information: (please mention the values are mean \pm std. Deviation or Standard error) (Please check the decimal position which is misrepresented by comma)	
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.	

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.

Reviewer Details:

Name:	Jayaprada Rao Chunduri
Department, University & Country	India