



**SDI Review Form 1.6**

Journal Name:	<a href="#">Asian Food Science Journal</a>
Manuscript Number:	Ms_AFSJ_50560
Title of the Manuscript:	<b>Effect of selected oils on antioxidant and physicochemical properties of breakfast sausage</b>
Type of the Article	<b>Original Research Article</b>

**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>)

**PART 1: Review Comments**

	<b>Reviewer's comment</b>	<b>Author's comment</b> (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)
<b>Compulsory</b> REVISION comments	<p>The submitted manuscript is interesting and poses a problem that must be solved for the good of humanity. Indeed, it is necessary to reduce the content of fats of animal origin, generally saturated, by fats of lower risk to human health, such as oils of plant origin. However, the evaluated work presents some shortcomings that must be corrected by the authors:</p> <ol style="list-style-type: none"> <li>1.- In the objective, it is proposed to "evaluate the effect of selected oils on the antioxidant and physicochemical properties of breakfast sausages", in my opinion this has not been fully achieved since if we want to determine the oxidation processes of Fats should be evaluated, in addition to those presented by the authors, other parameters such as Peroxide Index, TBARS, Total Volatile Nitrogenous Bases and Anisidine Value, during a certain storage time, and also in the part of physicochemical analysis should be complemented Work with other relevant measurements.</li> <li>2.- The value of Iodine shows the number of unsaturated bonds, that is, the number of unsaturations present in fatty acids. However, this is not enough to ensure that the final product (breakfast sausages) does not present problems of oxidation and formation of peroxides, for which it is necessary to determine the parameters noted in point 1.</li> <li>3.- The Methodology should explain a little what it is and what it is used for, the saponification value of fats.</li> <li>4.- In Table 1 it should be clarified what are the treatments A, B, C, D and E. This is neither done in the description in the Materials and Methods section nor as a table footer. It is not clear to the reader what these letters mean.</li> <li>5.- The discussion of the results is poor. It should be complemented with results presented by other authors who have worked on this same problem.</li> <li>6.- The work must be complemented with a sensory study of the sausages evaluated, since there is no evidence that the replacement of lard by vegetable oils does not affect the sensory parameters of the sausages evaluated.</li> <li>7.- The conclusions should be extended including the results of the suggested analyzes.</li> </ol>	
<b>Minor</b> REVISION comments		



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<b>Optional/General</b> comments		
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**PART 2:**

	<b>Reviewer's comment</b>	<b>Author's comment</b> <i>(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)</i>
<b>Are there ethical issues in this manuscript?</b>	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

**Reviewer Details:**

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