



**SDI Review Form 1.6**

Journal Name:	<a href="#">Advances in Research</a>
Manuscript Number:	<b>Ms_AIR_33799</b>
Title of the Manuscript:	<b>Comprehensive Review on Ohmic Heating of Muscle Food</b>
Type of the Article	<b>Minireview Paper</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>)



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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)
<b><u>Compulsory</u></b> REVISION comments	Revise the English in all articles and give a more scientific approach of the mini-review. Re-write the equation 1-10 according to the Journal requirements and provide the source of the tables. Re-write the point 2.5.2 because there is specific rheological behaviour (shear thinning, Bingham etc.) which could be related with the ohmic heating impact. In chapter 3 and in all article change no-existing "muscle foods" with another correct terms, such as "meaty foods". Provide more comparative examples about the meat OH. Give a strong correlation between the mini-review examples and the conclusion section.	<ol style="list-style-type: none"> <li>1. Rewrite the equation as per requirement i.e right hand sided.</li> <li>2. Added more experimental review for giving more scientific approach</li> <li>3. Source of table write by authoress just compile all variable in table by reading all affecting factors.</li> <li>4. Added about non Newtonian type property of ohmic heating.</li> <li>5. Muscle food is replaced by meaty food</li> <li>6. Provided more example of ohmic heating of meat.</li> <li>7. Rewrite conclusion and correlating example and conclusion</li> </ol>
<b><u>Minor</u></b> REVISION comments		
<b><u>Optional/General</u></b> comments		