



**SDI FINAL EVALUATION FORM 1.1**

**PART 1:**

Journal Name:	<a href="#">Advances in Research</a>
Manuscript Number:	Ms_AIR_33799
Title of the Manuscript:	Ohmic Heating Technology and Its Application in Meaty Food: A Review
Type of Article:	Minireview Paper

**PART 2:**

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
There was done a necessary improvement of the article format but the abstract aim must be re-write as a statement of the review role. Heating at the specific cooking point for specific meats, re-heating, thawing, freeze-drying must have covered by relevant examples of studies in the present mini-review.	Abstract was corrected Heating at the specific cooking point for specific meats, Bologna meat sausages meat ball, reheating was added. Sorry I could not find any example of ohmic freeze drying in the field of meat, yes for vegetables its available but not for meat. But this idea can be employed for meat also