



**SDI Review Form 1.6**

Journal Name:	<a href="#">Advances in Research</a>
Manuscript Number:	Ms_AIR_33140
Title of the Manuscript:	Physicochemical and sensory characteristics of cows' milk butter processed in Khartoum State, Sudan
Type of the Article	Original Research Article

**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**

	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>Compulsory</b> REVISION comments		
<b>Minor</b> REVISION comments		
<b>Optional/General</b> comments	<ol style="list-style-type: none"> <li>1. Generally this paper is rigorous research; if the cows' milk butter can be made by the same cows' milk with different ways of manufacture it will be more valuable to this paper.</li> <li>2. In "CONCLUSION", traditional methods(T1 and T2), T1 can get high overall acceptability but T2 seems not at sensory evaluation.</li> </ol>	

**Reviewer Details:**

Name:	<b>Chen-Chin Chang</b>
Department, University & Country	<b>Department of Food and Beverage Management, University of Kang Ning, Taiwan (ROC)</b>