



SDI Review Form 1.6

PART 1:

Journal Name:	<u>British Journal of Applied Science & Technology</u>
Manuscript Number:	2013_BJAST_4087
Title of the Manuscript:	COMPARATIVE STUDY ON THE BACTERIA LOAD OF THREE FISH SPECIES SMOKE-DRIED USING RUBBER WOOD (HEVEA BRASSILLENIS) IN NIGERIA
Type of the Article	Research paper

General guideline for Peer Review process is available in this link:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)

- This form has total 7 parts. Kindly note that you should use all the parts of this review form.



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PART 2: 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)
Compulsory REVISION comments	The paper regards an interesting subject. In the present state, however, it should not be accepted for publication, because important information regarding the applied smoking and storage procedures has not been provided and the discussion of the results is in many parts irrelevant. In preparing a revised version of the manuscript the authors should consider the following suggestions: Line 27 – replace was by were Lines 34-35 – delete the digits on the second position after the decimal point, since in the conditions of the experiments they have no real meaning Line 23 – after temperature add 28 °C Lines 50-70 – delete this fragment because it contains generally known information, available in any textbook on food preservation or food smoking Lines 87-90 – add information on the number of fish smoked and stored in the experiments; add the dimensions and weight of the fishes Line 93 – were the fishes really not gutted before smoking? Were the fishes salted before smoking? Lines 93-97 – add more detailed information on the time-temperature conditions in the whole smoking process; explain where the temperature was measured – was it the smoke temperature or the fish	information regarding the applied smoking and storage procedures has been provided and the discussion of the results has in many parts has been revised as recommended.



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	temperature? Lines 98 – replace stimulate by simulate Line 100 – how many layers of fish were placed in the baskets? Line 172 – how many fish were examined? Line 176 – how many fish were examined? Lines 178-190 – what was the water content of the fish muscle before smoking? The Figure 1 has no value, since the number of analyzed samples is unknown and the measured results are not indicated. The discussion regarding the fluctuation of the moisture content has no value, since the paper does not contain any information on the water holding capacity and water activity of the fish meat nor on the relative humidity in the ambient air Line 180 – replace Moisture by moisture Lines 200-204 – the discussion has no value, since the paper does not contain any experimental results on the factors discussed Line 216 – how many samples were investigated? Line 226 - how many samples were investigated? Line 295 – after storage add at 28 °C Lines 297-311 - delete	
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		