



SDI Review Form 1.6

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_38460
Title of the Manuscript:	Application of Hazard Analysis Critical Control Points System (HACCP) during Production of Tarhana
Type of the Article	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)
Compulsory REVISION comments	Please check - the tense all over the manuscript (e.g. present tense in introduction; I have added some examples in the "Minor Revision comments", but there are still some others) - the reference style: should be the same all over the manuscript: - sometimes, there is a comma previous to the brackets of references (e.g. microwave drying, (Daglioglu).) - sometimes not (e.g. to seven days (Degirmencioglu et al.,...)). Suggestion: delete all commas previous to the brackets. - Sometimes the first authors are in bold, sometimes not. - Use always "β-glucan" not "b glucan"...: food product with relatively high βglucan content. - Mycotoxins: no capital letter. - Grammar, English language and short sentences are more convenient for the reader References: Please reference to English, or at least Roman script web-pages. (e.g. https://www.momra.gov.sa/ no English translation, not even Roman script). Such a reference is hard to use for scientists, mainly reading/writing in English. (e.g. https://www.sfda.gov.sa/en/pages/default.aspx has an English site, therefore this link is useful;) General comments: The discussion on bacteria, esp. pathogens should be elaborated: There seems to be a contradiction: Fermentation and drying steps were ... were sufficient for controlling microbial growth especially pathogenic bacteria.... 2 sentences later: With respect to that, microbiological analysis of Tarhana as end product was very important verification procedure could be established for verifying the development HACCP plan during production of Tarhana. So is it important or not? Do you really need microbiological analysis? Has anybody performed challenging tests with pathogenic bacteria before?	We accept this comments, so all comments requested in this section have been completed in full. Establishment microbiological analysis of Tarhana "end product" was suggested for verifying the HACCP plan, especially the microbiological analysis were the very important tool for verifying the HACCP plan. In the same time, in our work Coliform group was used as microbiological criteria for presence pathogenic bacteria or not. About the high values of Total viable bacteria and Lactic acid bacteria in TGO (7.05 and 6.40) , it could be due to presence of Oat as the TCO was has a high value (5.86 and 5.79) in comparison to other samples, Oat could be utilized as probiotic and enhancing the growth of lactic acid bacteria.



SDI Review Form 1.6

	Is there any hypothesis, why the mean of Total viable bacteria and Lactic acid bacteria is so much higher in TGO than in the other Tarhana-creations (tab8)? Why is Total viable count so high in the beginning?	
Minor REVISION comments	Introduction: Tarhana ~~was~~ is one of the... ...and a different ~~of~~ raw and cooked... ...Tarhana herb-Echinophora sibthorpiana, etc.)- Production of Tarhana ~~was~~ is followed... ...domestically or ~~an~~ at industrial scale modern drying methods such as conventional hot air drying, or microwave drying, (Daglioglu et al.,2002 & Herken and Çon, 2014). ...methods, These.... Please rephrase, this sentence is not clear: "These differences make its composition, rheological and functional/nutritional properties and sensory attributes depend heavily on the ingredients and the amounts used in the formula,... According to Daglioglu, (2000), ~~there are~~ four types of Tarhana have been defined by the Turkish Standardization Institute.... ~~An At~~ the same time, Ozdemir et al., (2007), ~~reported-reports~~ that, Cereal cereal... ...in recent years, ~~oat~~ . Oat... So the aim of this investigation is the implementation HACCP... The dried samples were ~~grounded~~ into granulated...(did you mean the verb : grind-ground-ground, or ground-grounded-grounded?). 3.1.4. Hazard Analysis Please rephrase, this sentence is not clear: Control measures could be used in controlling the aforementioned food safety hazards could be identified as certified suppliers of raw ingredients complains with raw materials specifications and good manufacturing practices (GMPs). measures could be used ~~in~~ to prevent, eliminate and reduce each identified hazard ~~Dried~~ Drying (?) of fermented Tarhana dough is performed for controlling different biological hazards 3.1.5. Critical Control Points Please rephrase; maybe 2 or 3 sentences would be easier for the reader to understand the message: "It could be noticed that as fermentation period increased the final pH of Tarhana dough was decreased and the final pH of Tarhana dough's prepared from wheat, oat and barley cereals with cow yoghurt were 4.54, 4.59 and 4.74, respectively, where Tarhana dough's prepared from the aforementioned cereals with goat yoghurt have final pH of 4.47, 4.70 and 4.54, respectively. .. Dalgic and Belibagh, (2008), ~~Drying~~ drying is... 4. Conclusion Please rephrase; maybe 2 or 3 sentences would be easier for the reader to understand the message: Therefore during production of Tarhana it is important to established a more effective food safety system Know HACCP as it could be used for describing different food safety hazards (biological, chemical and physical) from incoming raw materials and during different production steps then established different control measures could be used in prevent, eliminate and reduced identified hazards to acceptable level.	We accept this comments, so all comments requested in this section have been completed in full.



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	“The results of our study showed that the use of good quality raw ingredients and controlling system were very important during production of Tarhana especially during fermentation and drying steps.” How do your results of the study show the importance? I totally agree with you, that these points are crucial. But your study did not include any challenging tests (e.g. spiked samples). Therefore : please skip “The results of this study”. Figure 1/Figure 2: Each step should be described in the same way: whole sentences or keywords. If sentences are chosen: please be sure to use the same tense. (I would prefer keywords for easier reading). Table 2: ~~Mixed~~ Mixing of raw materials	
Optional/General comments	Abstract: last sentence is quiet long, suggestion for better reading: ... determined during production of Tarhana. ! Critical limits, corrective actions and monitoring procedures...	We accept this comments, so all comments requested in this section have been completed in full.

PART 2:

	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)
Are there ethical issues in this manuscript?	<u>(If yes, Kindly please write down the ethical issues here in details)</u>	