



SDI Review Form 1.6

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_44154
Title of the Manuscript:	Effects of Processing on the Levels of Pesticides in some Commonly Consumed Meats from Sagamu, South-western Nigeria
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)
Compulsory REVISION comments		
Minor REVISION comments		
Optional/General comments	<p>The study presented in this paper continues the work to investigate the impact of two kitchen processing techniques (boiling and frying) on the levels of pesticide residues in cow, pork and goat muscle, commonly consumed in Nigeria. This manuscript describes a technically sound piece of scientific research, providing valuable information to warrant publication and the obtained findings are important to those with related research interests. It is a well-written and well-organized study highlighting that the processing methods (boiling and frying) are able to significantly reduce the level of organochlorine pesticides (OCP) and organophosphorus (OPP) residues in the cow, pork and goat meats. Also, it was proven that frying is exceptionally advantageous in reducing these residues in meat. The experiments and data analysis have been rigorously conducted, the results have been adequately reported and discussed, the references are appropriate and properly cited in the manuscript. I have just a little observation: please, avoid having a free space between value and unit of measurement in the case of temperature (°C) – point 2.3, 2.4. The conclusions derived from this work are of the great importance for consumer education and awareness, who should know that the thermal processing methods applied in the kitchen, can greatly deplete the pesticide residues, especially OCPs and OPP in meat samples. I suggest a careful check of the full manuscript to avoid any grammatical or syntax error. Taking into account the above mentioned, I recommend the publishing of this paper.</p>	<p>Thank you very much for the compliments.</p> <p>The spaces allowed in between the unit of temperature and the figure is very deliberate and known to be appropriate as available in standard Journal like 'Food Chemistry' published by Elsevier and some other high impact factor journals. Thus no adjustment has been made in this regard.</p> <p>We have checked the manuscript carefully from Abstract to conclusion and have made some corrections as highlighted in the revised manuscript. All these are geared towards improving the grammar and minimize syntax error of the manuscript as suggested.</p>

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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	