

Journal Name:	<u>Journal of Advances in Food Science & Technology</u>
Manuscript Number:	Ms_JAFSAT_12295
Title of the Manuscript:	Physicochemical characteristics and sensory properties of spent laying hen burgers formulated with cashew pomace flour
Type of the Article	

General guidelines for the 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.

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PART 1: Review Comments

<u>Compulsory</u> REVISION comments	Reviewer's comment	Author's Feedback (<i>Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here</i>)
Please write a few sentences regarding the importance of this manuscript for the scientific community. Why do you like (or dislike) this manuscript? A minimum of 3-4 sentences may be required for this part.	The manuscript on the physicochemical characteristics and sensory properties of spent laying hen burgers formulated with cashew pomace flour represents a significant contribution to the scientific community. By exploring innovative ways to enhance the nutritional and sensory profiles of spent hen meat, this research provides valuable insights into sustainable food production and waste reduction. The use of cashew pomace flour not only adds nutritional benefits but also offers a practical solution for utilizing by-products, thereby promoting a circular economy. This study could potentially lead to the development of healthier, more sustainable meat products, which aligns with current	

	trends in food science and technology.	
Is the title of the article suitable? (If not please suggest an alternative title)	YES	
Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.	YES. Include the corrections made	
Are subsections and structure of the manuscript appropriate?	YES	
Please write a few sentences regarding the scientific correctness of this manuscript. Why do you think that this manuscript is scientifically robust and technically sound? A minimum of 3-4 sentences may be required for this part.	The manuscript on the physicochemical characteristics and sensory properties of spent laying hen burgers formulated with cashew pomace flour is scientifically robust and technically sound for several reasons. Firstly, it employs well-established and rigorous analytical methods to assess the physicochemical properties, ensuring the accuracy and reliability of the results. Secondly, the inclusion of sensory evaluation by trained panelists adds a critical dimension of consumer relevance, providing a comprehensive understanding of the product's acceptability. Finally, the study's design, which includes proper control samples and replicates, ensures that the findings are statistically significant and reproducible, thereby reinforcing the credibility of the research.	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	YES	

Minor REVISION comments Is the language/English quality of the article suitable for scholarly communications?	YES	
Optional/General comments	Include the corrections suggested.	

PART 2:

	Reviewer's comment	Author's comment <i>(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)</i>
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

Reviewer Details:

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