

Review Form 3

Journal Name:	Archives of Current Research International
Manuscript Number:	Ms_ACRI_126952
Title of the Manuscript:	Extension of shelf life of Roasted Duck by combination of Vacuum Packaging and Low Temperature Storage
Type of the Article	Original Research Article

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PART 1: Review Comments

Compulsory 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.	This manuscript is important because Vacuum packaging and freezing significantly extended the shelf life of roasted duck compared to aerobic packaging and refrigerated storage. The combination of vacuum packaging and freezer storage offered the longest shelf life (60 days) while maintaining acceptable quality. I like this manuscript because this study provides valuable insights for processors and consumers to maintain the quality and safety of roasted duck for a longer duration. Vacuum packaging and proper storage temperature are critical for maximizing shelf life.	
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.	The abstract is comprehensive and provides a clear overview of the study. It highlights the key findings, including the impact of packaging and storage conditions on the shelf life of roasted duck. Here are a few suggestions for minor improvements: Consider adding a sentence or two to the abstract to emphasize the practical implications of the study. For example: <ul style="list-style-type: none">"These findings have significant implications for the food industry, enabling the development of strategies to extend the shelf life of roasted duck and reduce food waste." You could also briefly mention the specific sensory attributes that were affected by storage conditions. For example: <ul style="list-style-type: none">"Sensory attributes such as color, flavor, and tenderness declined during storage, with vacuum packaging and freezing helping to preserve these qualities." By incorporating these suggestions, you can further strengthen the impact of your abstract and provide a more comprehensive summary of your research.	
Are subsections and structure of the manuscript appropriate?	The structure of the manuscript is generally appropriate and follows a standard format for research papers. However, there are a few areas where it could be improved: Results and Discussion: <ul style="list-style-type: none">Clarity and Conciseness: While the results are presented in detail, the discussion could be more concise. Consider combining some of the smaller subsections or paragraphs to streamline the flow.Visual Aids: Incorporating graphs or charts to visualize the trends in the data can make the results more impactful and easier to understand.Comparison with Existing Literature: Strengthening the discussion by comparing your findings with relevant literature can provide valuable insights and context. Conclusion: <ul style="list-style-type: none">Recommendations: While the conclusion summarizes the key findings, it could be strengthened by providing specific recommendations for the food industry or consumers based on the results. For example, suggest optimal packaging and storage conditions to maintain product quality.Future Research: Consider outlining potential future research directions to expand on the findings of this study.	
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	The manuscript demonstrates a strong foundation in scientific methodology and a comprehensive approach to investigating the shelf life of roasted duck. The study design, experimental procedures, and data analysis are sound. The authors have effectively employed various analytical techniques to assess the physico-chemical, microbiological, and sensory	

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sentences may be required for this part.	attributes of the product. The results are presented clearly and supported by statistical analysis. The discussion provides a thorough interpretation of the findings, linking them to relevant literature and offering valuable insights into the mechanisms underlying the observed changes. Overall, the manuscript is scientifically robust and technically sound, making a valuable contribution to the field of food science and technology.	
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		

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

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