

## **ANB0955**

- No clear evidence of the variation of the proximate composition of RF added sample; especially crude protein and crude fat content,
- The protein% is better to express as a crude protein% and mention the crude fat% of the 2% ISP sample,
- It is better to conclude the best inclusion level of RF or MBF for the pork sausage formula by statistical evaluation of the sensory data (because your abstract highlighted as 6% MBF has the highest protein, fat, WHC, lowest cooking loss, and low pH but concluded 3% MBF is the best. Also, not mentioned any numeric data for 3% MBF),
- Need to be given the sensory analysis procedure as trained or untrained, number of panelists and sensory analysis data collection scale as five, seven- or nine-point hedonic scale,
- Needs to mention the pH value of the MBF-added sample and such pH value should comply with the SLS standards of the pork sausages if any,
- No any physicochemical parameter other than the pH; determination of the color, and texture profile analysis are very much appreciated for this research,
- Mention the expected shelf life of the product and microbiological stability during the storage period,