**Reviewer** **1**

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| Reviver’s comment: All the changes are highlighted in GREEN font. | Author response |
| The content of the abstract | Is clear and conciseProposed to omit- treatment were tested for Suggest to omit the sentence- The present study concluded that the inclusion of prescribed minced vegetable mixture could be used successfully and effectively for the development of physicochemical and sensory properties of chicken sausages. | Agreed and amended as proposed.  |
| Other Comment | Proposed to include some significant values of proximate analysis and physicochemical analysis. | Agreed and amended.  |

**Reviewer 2**

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| Reviver’s comment: All the changes are highlighted in BLUE font. | Author response |
| Finding of the study  | Contain conceptual errors/faulty judgments | Amended as proposed.  |
| Title of abstract | Needs improvementImpact of Selected Vegetables Mixture Incorporation on physicochemical, Nutritional and Organoleptic Properties of Chicken Sausages"; because research has targeting to determine the possibilities of incorporating selected vegetable mix | Agreed and amended the title as “Impact of Selected Vegetable Mixture Incorporation on Physicochemical, Nutritional and Organoleptic Properties of Chicken Sausages”.  |
| The content of the abstract | Needs improvementsNo evidence for vegetable% in the pre-formulated vegetable mixture(What does mean as 4-sausage links? Better to give its weight or dimensions) (better to used five point hedonic scale for untrained panellists and what does mean by juiciness appearance)(lack of evidences for statistical application and numeric values of the results)According to the results VM18% yielded the most desirable physicochemical properties but concluded as 6% to 12 % can be used successfully without deteriorating major physicochemical and sensory attributes of the product. Thus, need to give more evidences.suggested keywords Chicken sausages, Emulsified sausages, herbs for sausages, sausage extenders | We agreed this comment and proposed revisions were done to improve the quality. We addressed this comment by including vegetable percentages of the mixture in the abstract.Agreed and amended by providing the weight ± SD. Appreciate the comment. But we prefer to keep7 point hedonic scale. Agreed and amended. Included the numeric values as a range.Amended as proposed.Agreed and revised as proposed.  |