**Author Responses: Effect of Marination Method and Holding Time on Physicochemical and**

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| --- | --- | --- |
| **Reviewer 1** | Reviewer comment | Author Responses |
|  |  |  |
| Findings of this study | Make a Marginal contribution to existing knowledge | Appreciate the comment. |
|  |  |  |
| Title of the Abstract | Is Appropriate to the thematic area and descriptive | Appreciate the comment. |
|  |  |  |
| The Content of the Abstract | Is Clear and Concise | Appreciate the comment |
|  |  |  |
| Recommendations | Accept in the present form with minor editorial corrections | Appreciate the recommendation. |
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| **Reviewer 2** |  |  |
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| The content of the Abstract | Three holding times (4h, 8h and 12h) combinations | Corrected as ‘Three holding times at 4˚C (4h, 8h and 12h) combinations’ |
|  |  |  |
|  | Using 30- untrained panelists | Corrected as ‘Using 30 untrained panelists’ |
|  |  |  |
|  | 4h, 8h and 12h | Corrected as ‘4 h, 8 h and 12 h’ |
|  |  |  |
|  | 4 ˚C for 8-h | Corrected as ‘4˚C for 8 h’ |
|  |  |  |
| Recommendation | Accept with minor corrections | All the proposed corrections were favorably considered and addressed as proposed. |

**Sensory Characteristics of Breast Meat from Spent Laying Hens**