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**AgSURS - Reviewer 1 View**

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| **Abstract Title** | DEVELOPMENT AND EVALUATION OF A ‘TENDER JACKFRUIT IN BARBECUE SAUCE’, DESTINED TO THE EUROPEAN VEGAN FOOD MARKET |
| **Abstract Body** | Jackfruit (Artocarpus heterophyllus L.) is used as a vegetable at its tender stage and is popular for its flavor, color, and meat-like texture. Jackfruits are rich in potassium, magnesium, iron, vitamin B-complex, vitamin C, and dietary fiber. Thus, the wastage of jackfruit is high mainly during the ripening stage due to a lack of processing skills, improper harvesting and storage facilities, and also lack of awareness of the potential of jackfruit for processing and value addition at village production. Improving the use of tender jackfruit will reduce the final ripened wastage. Moreover, a trend is being developed towards vegan food products and is encountering a significant demand specifically at the European market. Therefore, a study was designed to assess a product developed using tender jackfruit in a barbecue sauce as a jar-type product for sustainable export earnings, generate employment opportunities while contributing to economic development of the rural population and to produce a value added product from jackfruit for the export market. Hence, three products developed by changing the added concentrations of tomato paste and sugar contents (700ml, 800ml, 900ml tomato juice level and 250g, 150g, 50g sugar level). The sensory evaluation, proximate analysis and microbiological analysis adhered to AOAC and SLS methods were conducted without adding chemical preservatives. According to sensory evaluation, 80% tomato paste level with 15% sugar product was selected as the best product. The moisture, total fat, total fiber, crude protein and ash of the selected final product orderly were 76.33 ± 0.01%, 0.19 ± 0.04%, 7.23 ± 0.09%, 2.68± 0.30% and 2.17 ± 0.07%. The total carbohydrate value was 11.43 ± 0.02% of selected final product. Though the product development can gain sustainable export earnings, generate employment opportunities and economic development of the rural population. |
| **Key Words (5 Words)** | AOAC, proximate analysis, sensory evaluation |
| **Abstract ID** | CPT0824 |
| **Findings of this study (r1)** | ……………………………………………………………………………………………………………………………………..1. Make a significant contribution to existing knowledge
2. Make a marginal contribution to existing knowledge
3. Contain conceptual errors/faulty judgments
4. Confirm known results
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| **Title of the abstract(r1)** | …………………………………………………………………………………………………………………………………….1. Is appropriate to the thematic area and descriptive
2. Needs improvement
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| **If needs more improvements for****"Title" please specify here(r1)** | Better to remove the part “destined to the European vegan food market” as the authors have not followed the EU regulations during the development of the product and need many improvement. |
| **The content of the abstract(r1)** | ………………………………………………………………………………………………………………………………………1. Is clear and concise
2. Needs improvements
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| **If needs more improvements for "Abstract" please specify here(r1)** | Better if the authors can include the textural, shelf life and also cost analysis data. And the methods related to sensory briefly. |
| **Recommendation(r1)** | ………………………………………………………………………………………………………………………………………1. Accept in the present form with minor editorial corrections
2. Accept with minor corrections
3. Accept with major revisions cited
4. Reject
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| **Please justify reasons for If rejection(r1)** |  |
| **Any Other****Comment(r1)** | In the introductory sentence, authors have mentioned that tender jackfruit contain several minerals but they haven’t proved it for their product. More space has taken to express the introduction part. Authors can simplify the introductory sentence while explaining their results. Authors have not explained any pretreatment done. They have not explained how they keep the color throughout the process and later. Need to tell which method they used for sensory test and how they did it. Authors have mentioned they have done microbial tests but not given the results obtained. Authors have not mentioned their final conclusion based on the results. Keywords selected were not match with the study. |
| **Any Other****Attachment(r1)** |  |

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