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OPEN PEER REVIEW

Impacts of Nano-Gelatin Coating Containing Thymol and Nisin on Chemical Quality Indices of Rainbow Trout Fillets Stored at 4°C

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About this report

This open peer review (OPR) report shows the public comments made on this article during peer review, by the reviewers, the associate editor and the editor-in-chief, for every revision round, together with the authors' replies. Comments appear only with the consent of the people who wrote them. Reviewers who chose to sign their report are named; the others are shown as "Referee". Comments are edited for language only, and confidential remarks to the editors are not included.

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Contents

1 Original submission Editor-in-Chief 2
2 Revision 1 3
Authors' reply to reviewers 4
Reviewer and editor comments 6

1 Original submission

1 comment · 16 Feb 2022

Editor-in-Chief

MINOR REVISION 16 Feb 2022

Dear Authors,

We have received the review results of your manuscript. The reviewers requested minor changes. We will reconsider your revised manuscript. Please upload the point-by-point response to the comments with the revised manuscript and highlight the changes.

Yours sincerely,
JJNPP EIC

2

Revision 1

AUTHORS' RESPONSE TO REVIEWERS

Authors' reply to reviewers

The next pages contain the authors' point-by-point reply to the comments of this revision round, as submitted with the revised manuscript. It is published as the authors wrote it.

Reviewer 1
Comments in the file:
1. Please change it to "containing thymol and...."
The title has been changed.

2. Add some parts about the nisin to the introduction section.
A paragraph has been added to the introduction section about nisin.

3. as you said researchers, please cite more references.
Two references have been added to this sentence.

4. As in the results p values were reported, the statistical analysis must be reported in the method section.
This is absolutely useful comment. Statistical analysis has been added to the method section.

5. How did you select these concentrations of the thymol and nisin? Add some explanation about their concentration.
These concentrations were selected according to the previous studies. Herein, a reference has been added to this section.

6. cabinet
Cabinet has been replaced to hood.

7. TBA or TBARS
It has been corrected to the TBARS.

8. Mention the name of the researchers ..(19)
It has been corrected as per suggestion.

9. The significant changes of pH was not expressed in the result section.
This has been mentioned in the results section and highlighted in pH section. Moreover, in conclusion section, more detail has been added to clarify the significant of pH changes

10. Did you investigate the changes of pH statistically? Please, mention them.
It is highly recommended that in the figures (in these types of manuscript about shelf life of foods) no alphabets are being used because this can be affecting the figure in such bad way and the figures turn into clutter and mess. Instead, if these types of data presented in the form of tables, it is common to show the significant of data with alphabets. Countless papers in prestigious journals can be found that did the same as our manuscript:

1. Effect of lactic acid and ajwain (Carum copticum) on the biogenic amines and quality of refrigerated common carp (Cyprinus carpio). 2018. LWT, 97, 434-439.
2. Effects of sodium alginate and chitosan coating combined with three different essential oils on microbial and chemical attributes of rainbow trout

fillets. Journal of Aquatic Food Product Technology. 2020 Mar 15;29(3):253-63.
3. Effect of corn starch coating incorporated with nanoemulsion of Zataria multiflora essential oil fortified with cinnamaldehyde on microbial quality of fresh chicken meat and fate of inoculated Listeria monocytogenes. Journal of Food Science and Technology. 2021 Jul;58(7):2677-87.
4. Impact of gelatin nanogel coating containing thymol and nisin on the microbial quality of rainbow trout fillets and the inoculated Listeria monocytogenes. Aquaculture Research. 2021 Aug;52(8):3958-65.
5. Nanoemulsion-based basil seed gum edible film containing resveratrol and clove essential oil: In vitro antioxidant properties and its effect on oxidative stability and sensory characteristic of camel meat during refrigeration storage. Meat science. 2022 Mar 1;185:108716.

11. Peroxide value or FFA?
It is absolutely correct comment and it has been emended.

12. Peroxide value or TVBN?
It is absolutely correct comment and it has been emended.

Comments in the website:
13. -The authors could have discussed it a little bit better.
Minor changes have been done. Please specify which section needs improvement.

14. -All results should report with standard deviation.
It has been done throughout the entire manuscript. If there are any other changes necessary, please let us know.

15. Some chemical analyses of the nanoparticle are needed to evaluate and validate the produced nanoparticles.
Some data were provided, please specify what should be changed or added.

Reviwer 2
-Dear Author, Please see the attached file for the comments.
Unfortunately, the file uploaded by reviewer 2 (entitled: Antibiotic resistance patterns, risk factors, and clinical outcomes of *Klebsiella pneumoniae* in different infected patients) was not related to our manuscript. It seems that it was uploaded incorrectly. Please correct the file and send it again.

2 Revision 1

0 comments

No public comments in this round.