



vilia paramita &lt;[redacted]@gmail.com&gt;

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**Fwd: Decision on your submission - FOODCHEM-D-17-01763**

21 messages

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**Stefan Kasapis** <[redacted]@rmit.edu.au> Thu, Jun 15, 2017 at 4:53 PM  
To: "[redacted]@hotmail.com" <[redacted]@hotmail.com>, vilia paramita <[redacted]@gmail.com>, Nguyen Huong <[redacted]@student.rmit.edu.au>

Dear all,

We have now been given the opportunity to revise the manuscript.

Regards, Stefan

----- Forwarded message -----

From: **Stefan Kasapis** <[redacted]@gmail.com>  
Date: 15 June 2017 at 18:37  
Subject: Fwd: Decision on your submission - FOODCHEM-D-17-01763  
To: [redacted]@rmit.edu.au

----- Forwarded message -----

From: **Managing Editor** <eesserver@eesmail.elsevier.com>  
Date: 15 June 2017 at 18:31  
Subject: Decision on your submission - FOODCHEM-D-17-01763  
To: [redacted]@gmail.com

Ms. Ref. No.: FOODCHEM-D-17-01763  
Title: PHYSICOCHEMICAL AND VISCOELASTIC PROPERTIES OF HONEY FROM MEDICINAL PLANTS  
Food Chemistry

Dear Professor Stefan Kasapis,

Reviewers have now commented on your paper. You will see that they are advising that you revise your manuscript. If you are prepared to undertake the work required, I would be pleased to reconsider my decision.

For your guidance, reviewers' comments are below.

If you decide to revise the work, please submit a list of changes or a rebuttal against each point which is being raised when you submit the revised manuscript. A revised manuscript should be submitted by Aug 14, 2017.

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#### Data in Brief (optional)

We invite you to convert your supplementary data (or a part of it) into a Data in Brief article. Data in Brief articles are descriptions of the data and associated metadata which are normally buried in supplementary material. They are actively reviewed, curated, formatted, indexed, given a DOI and freely available to all upon publication. Data in Brief should be uploaded with your revised manuscript directly to Food Chemistry. If your Food Chemistry research article is accepted, your Data in Brief article will automatically be transferred over to our new, fully Open Access journal, Data in Brief, where it will be editorially reviewed and published as a separate data article upon acceptance. The Open Access fee for Data in Brief is \$500.

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Yours sincerely,

Gordon Birch  
Receiving Editor  
Food Chemistry

#### Reviewers' comments:

Reviewer #1: The manuscript is well written. The result is original.

Please check Bogdanov, 2009 is not in reference list.

Table 1: You have to indicate what is the meaning of the letter after the STD.

**Reviewer #2:****About each one of the Highlights:**

Physicochemical and viscoelastic properties of honey from medicinal plants were studied: the manuscripts does not correspond to a serious study of properties of honey

WAXD peaks and DSC thermograms depend on fructose/glucose content in honey: this type of relationship cannot be emitted based on this experimentation

Thermomechanical measurements pinpoint the glass transition temperature of the honey matrix: this type of relationship cannot be emitted based on this experimentation

The study is not relevant because it does not meet the requirements of an investigation to be published in this type of media. It is evident that only one sample of each type of honey was analyzed in triplicate, which can easily be observed in the magnitude of the reported standard deviations (quite low), which only show the capacity of the analytical method in the measurement of each of the properties of the honey, to obtain the same result for the same sample (good repeatability), but does not correspond to a study of each type of honey. Because honey is a product of nature, it is necessary to carry out much larger number of samples, representative of the population; it is not enough for a single glance. The comparison of averages made does not have sense in this case, either. Based on the results shown, the conclusions of the manuscript can not be issued.

**Reviewer #3:** In this manuscript of FOODCHEM-D-17-01763, authors investigated physicochemical and viscoelastic properties of honey from medicinal plants. Lots of useful data are provided, which would be good for facilitating the development of product concepts, with honey being the main component, showing an increasingly likelihood of acceptance by the consumer. So, I recommend to accept it. However, authors are encouraged to modify the manuscript as follows.

1. Honey is rich in sugar. Reducing sugar data were provided by the Megazyme's Assay Kit methods. Could the authors provide the monosaccharide and oligosaccharide compositions by HPAEC?
2. Please specify the gap used for rheological analysis.
3. Please update references. The latest one was only published in 2015.

**Note:** While submitting the revised manuscript, please double check the author names provided in the submission so that authorship related changes are made in the revision stage. If your manuscript is accepted, any authorship change will involve approval from co-authors and respective editor handling the submission and this may cause a significant delay in publishing your manuscript.