

# Review of: "Impact of Starch Concentration on Chlorella-k-Carrageenan Gel Formation Mechanism"

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**Potential competing interests:** No potential competing interests to declare.

Dear Authors,

During the reviewing process, I noticed a few problems:

1. Part Methodology and Methods should be combined with Part Experimental.
2. The descriptions of the studies are very vague.
3. In Table 3, you wrote Chlorella 0.3g, but a few sentences below, you wrote: „0.05g*Chlorella*”.
4. Lack of a table showing the amount of Carrageenan used in the experiment.
5. Why didn't you add the Carrageenan to all your samples?
6. Why didn't you try to use different concentrations of Carrageenan?
7. What was your control?
8. What was the viscosity of these gels?
9. The discussion needs to be expanded.
10. How could you use these gels in the packaging process?