

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.

This manuscript is mainly about the effect of different starch concentrations on the gel formation mechanism. However, for wider applicability, authors must modify the manuscript on the following points:

- 1.) Improve the abstract by highlighting the main results of the study, which concern gel formation with respect to the different concentrations of starch introduced into the system.
- 2.) It would be good if the authors could include why 0.06M NaCl was being used. Is there any specific reason or concern related to the efficiency of gel formation?
- 3.) Under 3.1.2, it is mentioned that three different samples containing several ratios of Chlorella, starch, and NaCl were used, but in Table 3, only the starch concentration is different. Rephrase the sentence. It seems also that the concentrations of starch were not in a specific pattern of increment (0.35 g, 0.45 g, and 0.6 g). Is there any reason why, and were there any other samples in the study that are not included here?