

## 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.

The paper seems inconclusive, and there is no premise set down to pre-empt the work. The testing is minimalistic, and there is no context for the data that's reported, which is also not sufficiently analysed.

So why is this being done? What are the properties on which the authors are targeting, and why? The authors should identify the application(s) and associated properties and what

- \* correct US spellings to GB English
- \* in the Introduction, append the final sentence of para. 1 to the end of para. 4, and then para. 4 should be moved up to be para. 2
- \* give context to the work what plastics will the synthesised materials replace? What are the potential applications, and what are the associated properties?
- \* give context to the tests what is the data actually demonstrating?
- \* need data on molecular construction/formulation, molecular weight and range, tacticity, translucency, colour, at least the key mechanical and other physical properties associated testing should be undertaken and reported/explained.
- \* What does this sentence mean? These findings predict that inclusion of starch accelerates gel-sol transitions; however, it slows down the sol-gel transitions.

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