

BPI Review Form 070520

Book Name:	Current Perspectives in Agriculture and Food Science
Manuscript Number:	Ms_BPR_1547
Title of the Manuscript:	The Ability of Temperature to Reduce Antibiotic Residues in Livestock Products: A Review
Type of the Article	Book Chapter

PART 1: Review Comments

	Reviewer's comment	Author's comment (If agreed with the reviewer, correct the manuscript and highlight that part in the manuscript. Authors must write his/her feedback here)
Is the manuscript important for the scientific community? Please write a few sentences explaining your answer	Yes, the materials presented are extremely important and interesting, because despite many years of control programs for the use of antibiotics, we see continued use. It is therefore extremely important to understand thermal measures to reduce antibiotic levels	
Is the title of the article suitable? Do you have any alternative Title in your mind?	Thermal reduction of antibiotic residues in animal products: a review	
Is the abstract of the article comprehensive? If your answer is No, please provide suggestions	Yes	
Do you think the English quality of the article is suitable for scholarly communications? If your answer is No, please provide suggestions	Yes	

Please provide your comments regarding the appropriateness of different sections of the manuscript.	1) If possible, reflect the real situation described in modern literature. So, the author points out that.....Veterinary drugs are inevitably used for therapeutic or prophylactic purposes in parallel with growth stimulation [5]. 2) In Section 2, Please show more examples of the use of antibiotics to promote growth in different animal species. 3) Section 3 shows a little more detail about the mechanism by which antibiotic residues arise. 4) The author showed that the use of antibiotics will increase until 2030. Therefore, I ask you to justify to the readers why this will happen, and also to describe in Table 1 the pathological effect of fluoroquinolones and phenols (although I do not understand why there will be an increase of 15%). 5) Table 2 provides a referenses to articles that were published 30 years ago, please update. 6) In section 5, for each sub-item, it would be great to see the author's point of view, in addition to this, the effect of temperature on different types of meat and a discussion of this. 7) Please upgrade the conclusions from the described facts and add the author's view, opinions and recommendations.	
Do you think that the references in the manuscript are proper, recent and sufficient? If you have any suggestions, please write here.	Please renewed	

PART 2:

	Reviewer's comment	Author's comment <i>(if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

Reviewer Details:

Name:	Vitalii Nedosekov
Department, University & Country	National University of Environmental and Life Sciences, Ukraine