

Review Form 1.7

Journal Name:	Archives of Current Research International
Manuscript Number:	Ms_ACRI_102920
Title of the Manuscript:	Development and Storage Stability of Cookies from Whole Wheat, Mucuna Utilis, and Sweet Potato Composite Flour
Type of the Article	Original Research Article

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

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PART 1: Review Comments

	Reviewer's comment	Author's comment (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)
<p>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>The article submitted for review, in my opinion, is not an original research article, but is of a clearly expressed practical nature. As the authors of the article note, their goal is to develop a biscuit recipe that will surpass traditional biscuits made from whole grain wheat flour in terms of its nutritional properties. The authors also aim to provide the population with much cheaper cookies, which, by using traditional local food raw materials instead of whole grain wheat flour, will reduce the cost of the final product.</p> <p>The title of the article suitable</p> <p>The abstract of the article comprehensive</p> <p>Subsections and structure of the manuscript appropriate</p> <p>I think that the manuscript is scientifically correct</p> <p>The references sufficient and recent</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>The language/English quality of the article suitable for scholarly communications</p>	
<p>Optional/General comments</p>	<p>In my opinion, in the final preparation of the article for publication, the authors need to justify the ratios of the components of the biscuit recipe chosen for the study. In particular, why did the proportion of whole grain wheat flour remain unchanged?</p>	

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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>	

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