

Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_110469
Title of the Manuscript:	Nutritional quality, amino acid profile and phytochemicals of high protein-fibre cookies produced from whole wheat, orange-fleshed sweet potato, defatted peanut and rice bran composite flour
Type of the Article	Original Research Article

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 study's excellent findings on protein, fiber, critical minerals, amino acids, and antioxidative qualities make it a significant study with potential implications for both the food industry and public health. The identified consumer-preferred formulation adds practical value to the research.</p> <p>- Yes</p> <p>- Yes</p> <p>- Yes</p> <p>- Yes</p> <p>- Yes, references are sufficient and recent.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>- Yes</p>	
<p>Optional/General comments</p>	<p>The research paper investigates the nutritional value of cookies made with a composite flour blend of whole wheat (WW), orange-fleshed sweet potato (OFSP), defatted peanut (DPN), and rice bran (RB). The study examines several formulations (WPRG 1, 2, and 3) with varying ratios ranging from 5.00% to 37.50%, alongside a 100% whole wheat flour control. Overall, the study makes an important contribution to the area by investigating the nutritional features of cookies manufactured using a composite flour blend. The study's excellent findings on protein, fiber, critical minerals, amino acids, and antioxidative qualities make it a significant study with potential implications for both the food industry and public health. The identified consumer-preferred formulation adds practical value to the research.</p> <p>In spite of this, I would suggest some minor revisions.</p> <p>- Line 60: Please correct "(Ipomoea batatas L.) Lam.)".</p> <p>- Line 60 and 61: You have already mentioned the abbreviation of orange-fleshed sweet potato in the abstract. Do not need to mention the full form again. Just write an abbreviation. Please rectify it throughout the manuscript. Please check all the abbreviation throughout the manuscript.</p> <p>- There are no DOI numbers in many references. Please add the DOI number where it is available.</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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