

**Review Form 1.7**

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|--------------------------|---|
| Journal Name:            | <b>Asian Food Science Journal</b>   |
| Manuscript Number:       | <b>Ms_AFSJ_110469</b>   |
| Title of the Manuscript: | <b>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</b> |
| Type of the Article      | <b>Original Research Article</b>  |

## Review Form 1.7

### 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><b>Compulsory</b> REVISION comments</p> <ol style="list-style-type: none"> <li>1. <b>Is the manuscript important for scientific community?</b><br/>(Please write few sentences on this manuscript)</li> <li>2. <b>Is the title of the article suitable?</b><br/>(If not please suggest an alternative title)</li> <li>3. <b>Is the abstract of the article comprehensive?</b></li> <li>4. <b>Are subsections and structure of the manuscript appropriate?</b></li> <li>5. <b>Do you think the manuscript is scientifically correct?</b></li> <li>6. <b>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</b></li> </ol> <p><b><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></b></p> | <p><b>Added nutrient profile of the designed food item in this study plays an important role in the human health. Hence this manuscript is important for science community</b></p> <p><b>Title is a bit long</b></p> <p><b>Abstract is relevant and comprehensive</b></p> <p><b>Subsections and structure are appropriate</b></p> <p><b>The manuscript is scientifically correct</b></p> <p><b>Four more references can be added;</b><br/>Mbogo, Daniel, Tawanda Muzhingi, and Srinivas Janaswamy. "Starch digestibility and <math>\beta</math>- carotene bioaccessibility in the orange- fleshed sweet potato puree- wheat bread." <i>Journal of Food Science</i> 86.3 (2021): 901-906.<br/>Akanbi, Charles T., Oseni Kadiri, and Saka O. Gbadamosi. "Kinetics of starch digestion in native and modified sweetpotato starches from an orange fleshed cultivar." <i>International journal of biological macromolecules</i> 134 (2019): 946-953.<br/>Krishnan, Jyothi G., et al. "Evaluation of nutritional and physico-mechanical characteristics of dietary fiber-enriched sweet potato pasta." <i>European Food Research and Technology</i> 234 (2012): 467-476.<br/>Suchoszek-Łukaniuk, Katarzyna, et al. "Health benefits of peanut (<i>Arachis hypogaea</i> L.) seeds and peanut oil consumption." <i>Nuts and seeds in health and disease prevention</i>. Academic Press, 2011. 873-880.</p>  |   |
| <p><b>Minor</b> REVISION comments</p> <ol style="list-style-type: none"> <li>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></li> </ol>  | <p>Good</p>  |   |
| <p><b>Optional/General</b> comments</p>  | <p><b>Suggestions to the study:</b></p> <p>1*Addition of rice bran is a wise choice in the composite flour that is rich in protein, oil content, fibre content, vitamins and minerals that enhances the nutritive profile of the cookie. The methodology used in the study are clear, precise and simple. The formatting of the contents were easily understandable.</p> <p>2*In the case of orange fleshed sweet potato, there are two things to be noted of:<br/>[Mbogo et al., (2021), Akanbi et al., (2019), Krishnan et al., (2012)]<br/>-It reduces the glycemic index and hence fights diabetes mellitus and obesity. When OFSP content increases, there is slow and progressive starch digestibility and increase in retention of resistant starch<br/>-OFSP is a rich source of <math>\beta</math> carotene, precursor of vitamin A (Essential vitamin not synthesized by human body).<br/>Hence glycemic index on starch hydrolysis at time intervals and estimation of <math>\beta</math> carotene of the cookies with composite flour should have been tested in Orange fleshed sweet potato point of view.</p> <p>3*Fat content in peanut is approximately 40-50% that does not increase the cholesterol levels as it is from plant source. Consumption of peanut reduces the risk of type2 diabetes and cardiovascular diseases (Suchoszek-Łukaniuk et al., 2011). Hence instead of using defatted peanut whole peanut can be used that ensures absorption of <math>\beta</math> carotene, (Pro vitamin A) which is a fat soluble vitamin.</p> |   |

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**PART 2:**

|   | <b>Reviewer's comment</b>  | <b>Author's comment</b> <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> |
|---|--|---|
| <b>Are there ethical issues in this manuscript?</b> | <i>(If yes, Kindly please write down the ethical issues here in details)</i> |   |

**Reviewer Details:**

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|----------------------------------|-------------------------------------|
| Name:                            | <b>Meena Parthiban</b>              |
| Department, University & Country | <b>Bharathiar University, India</b> |