

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>1. Yes. The study will promote sustainable food product development using empirical methods. The study also contributes to the scientific preservation, revitalisation and promotion of indigenous foods as well as their recognition and respect by others. The study similarly brings an awareness of the valuable nutritional value of indigenous foods by nutritionally characterising the formulated food product developed. It also contributes to the advancement of food science and technology as well as innovation and sustainability of food production and consumption. The study is trans-disciplinary as it involves multiple areas such as food chemistry, engineering, safety, quality, microbiology, nutrition and organoleptic analysis</p> <p>2. The title is ok.</p> <p>3. The abstract should also capture the purpose, conclusion and worth /value of the study.</p> <p>4. Yes they are appropriate and they suitable sectioned.</p> <p>5. Yes, the manuscript shows rigor and clarity of the methods utilised and hence the results are scientifically correct.</p> <p>6. Currently there is a lot of activity in food product formulation and development using indigenous and unconventional foods. Hence, more of the current references might have been used.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes, except for the few errors noted. But otherwise the language and write-up was of sound quality</p>	
<p>Optional/General comments</p>	<p>As correctly noted by the author in the discussion; physical and sensory properties are key to the acceptability of a food product. This must be captured in the conclusion for value addition to the study.</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>	

Reviewer Details:

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