

## Review Form 1.7

Journal Name:	<b>Asian Journal of Food Research and Nutrition</b>
Manuscript Number:	<b>Ms_AJFRN_101456</b>
Title of the Manuscript:	<b>EFFECTS OF FERMENTATION AND STEAMING ON THE PROXIMATE AND ANTINUTRITIONAL PROPERTIES OF PIGEON PEA FLOUR</b>
Type of the Article	<b>Original Research Article</b>

### **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:

<https://journalajfrn.com/index.php/AJFRN/editorial-policy>

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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><b>Compulsory</b> REVISION comments</p> <p>1. <b>Is the manuscript important for scientific community?</b> (Please write few sentences on this manuscript)</p> <p>2. <b>Is the title of the article suitable?</b> (If not please suggest an alternative title)</p> <p>3. <b>Is the abstract of the article comprehensive?</b></p> <p>4. <b>Are subsections and structure of the manuscript appropriate?</b></p> <p>5. <b>Do you think the manuscript is scientifically correct?</b></p> <p>6. <b>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</b></p> <p><b>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</b></p>	<p><b>Yes</b></p> <p><b>Need some modification</b></p> <p><b>Yes</b></p> <p><b>Need moderation</b></p> <p><b>Yes</b></p> <p><b>Yes</b></p> <p><b>A minor correction is required for final publication.</b></p>	
<p><b>Minor</b> REVISION comments</p> <p>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></p>	<p>Yes</p>	
<p><b>Optional/General</b> comments</p>	<p><b>Reviewer Report AD:</b> Author studied the effects of fermentation and steaming on the proximate and antinutritional properties of pigeon pea flour. They investigated the effects of fermentation and steaming on the quality and properties of pigeon pea flour on proximate (protein, ash, moisture, crude fibre, fat, carbohydrate) and antinutritional factors (Tannin, phytate, trypsin inhibitor and saponin) using standard laboratory procedures. It was observed that antinutritional levels of the pigeon pea flour were reduced. It has effective use for the production of complementary, confectionary foods or supplemented in legume-cereal based diets.</p> <p>The studies are interesting in the sense of nutrition value under processing. The following minor correction are required" (1) Author mentioned in page 5 results and discussion part that "Microorganisms hydrolyse proteins during fermentation, releasing free amino acids that can be utilized to synthesize new proteins". Please explain with schematic mechanism. (2) Author claimed in results and discussion part that "Fibre helps in lowering the blood cholesterol level and slows down the process of absorption of glucose, thereby helping in keeping the blood glucose level in control. Hoe can it be valid-explain with experimental proof? (3) It was mentioned in page 8 that" Tannins have adverse effects on biological systems because they form insoluble complexes with protein". Explain exact complex and its nature with schematic diagram. (4) It is conscience as mentioned in page 8 that "Ash content may be associated with the amount of mineral present in a sample, and hence the decreased crude ash recorded in this study for steamed sample apparently suggests a reduction in mineral content" due to leaching losses. But authors should mention any alternate way how it can be retained during processing in the text. (5) In conclusion part it was claimed that "fermentation and steaming significantly improved</p>	

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	<p>the nutritional quality and reduced the antinutritional properties" It is not clear. Certainly, nutritional quality and antinutritional value was reduced but need more explanation.</p> <p>It can be recommended for publication after above mentioned minor corrections.</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>	

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