

Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_102134
Title of the Manuscript:	Physico-Chemical Evaluation of Composite Bread Produced from Wheat, sweet potato and Cashew nut flour.
Type of the Article	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:

<https://www.journalafsj.com/index.php/AFSJ/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>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>Yes</p> <p>Yes</p> <p>No</p> <p>Yes</p> <p>Yes</p> <p>No</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	No, language needs correction	
<p>Optional/General comments</p>	<p>Abstract; Provide brief intro then gap and then brief methodology followed by results and conclusion</p> <p>Introduction: Production of crops data should be latest of 2022 and 2023 Research gaps needs to be identified Objectives of the research needs more description</p> <p>Materials and Methods; Brands and models of oven and proofer are missing MI must be mL and space between unit and value Provide references for bulk density, WAC OAC swelling index 30min.... space 30 min For proximate analysis provide reference like AACC or AOAC</p> <p>Results and Discussion For proximate analysis provide more discussion and relate latest references like.. Hussain, A., Kausar, T., Murtaza, M. A., Jamil, M. A., Iqbal, M. A., Majeed, M. A., ... & Mehmood, A. (2023). 6. Production, characterization, food application and biological study of powder of pumpkin (Cucurbita maxima) parts (peel, flesh and seeds). <i>Pure and Applied Biology (PAB)</i>, 12(1), 48-60.</p> <p>For physical properties of the breads give more details a particle size and thermal properties must be discussed. You can see... Hussain, A., Kausar, T., Noreen, S., Iftikhar, K., Rafique, A., Majeed, M. A., ... & Ali, A. (2022). Physical and Rheological Studies of Biscuits Developed with Different Replacement Levels of Pumpkin (Cucurbita Maxima) Peel, Flesh and Seeds Powders. <i>Journal of Food Quality</i>, 2022. Provide recommendations and future perspectives Provide ethical statement</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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