

Review Form 1.7

Journal Name:	Asian Journal of Food Research and Nutrition
Manuscript Number:	Ms_AJFRN_101329
Title of the Manuscript:	Descriptive Sensory Evaluation and Consumer Acceptance of Herbal Amla-Curry Sauce
Type of the Article	Original 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:

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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>	<ul style="list-style-type: none"> The utilization of amla and curry leaves, known for their antioxidant properties, in the formulation of the sauce adds to the novelty and potential health benefits of the product. The results indicate that the appearance, taste, and mouthfeel of the sauce play a significant role in consumer preference, with color being a particularly influential factor. These findings have practical implications for the food industry, as they provide insights into the key sensory attributes that can enhance the acceptance of similar products. Thus, the manuscript holds importance for both the scientific community and industry professionals. The title provides a clear indication of what readers can expect from the manuscript, The abstract of the article is comprehensive, but need to some changes, the abstract provides a clear summary of the study, highlighting the superior treatment. Need some changes add material and methods in detail includes statistical data with proper presentation Manuscript is scientifically correct but need some addition. References are sufficient but not recent, add recent reference, you can add following research article for recent reference <ol style="list-style-type: none"> Development of Antioxidant Rich Ice Cream using Spray Dried Jamun Juice Powder GN Shelke, VP Kad, GB Yenge, SR Kakade Journal of Agriculture Research and Technology 47 (2), 233. https://scholar.google.com/citations?view_op=view_citation&hl=en&user=EXx0mc4AAAAJ&citation_for_view=EXx0mc4AAAAJ:Se3iqnhoufWC Utilization of jamun pomace as functional ingredients to enhance the physico-chemical and sensory characteristics of ice cream G Shelke, V Kad, G Yenge, S Desai, S Kakde Journal of Food Processing and Preservation, e14736 https://scholar.google.com/citations?view_op=view_citation&hl=en&user=EXx0mc4AAAAJ&citation_for_view=EXx0mc4AAAAJ:UeHWp8X0CEIC Physical and functional stability of spray-dried jamun (Syzygium cumini L) juice powder produced with different carrier agents G Shelke, V Kad, R Pandiselvam, G Yenge, S Kakade, S Desai, R Kukde, ... Journal of Texture Studies https://scholar.google.com/citations?view_op=view_citation&hl=en&user=EXx0mc4AAAAJ&citation_for_view=EXx0mc4AAAAJ:LkGwnXOMwfcC 	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>There are some of grammatical errors all over the manuscript. You need to review your English</p>	
<p>Optional/General comments</p>	<ul style="list-style-type: none"> The motivation of the paper is not sufficiently justified in the introduction. It should be extended to justify the importance of the study. To improve the introduction section and other sections. mention the research gap. The results have been well represented but the discussion needs to be improved (i.e. comparison to other works and citations). 	

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	<p>Introduction While the introduction presents valuable information about amla and curry leaves, it lacks specific references or citations to support the mentioned health benefits. Including scientific studies or research findings would enhance the credibility of the claims made about the antioxidant properties, potassium content, and positive effects on brain cells and memory. Provides a general overview of the research topic, it lacks specific details about the experimental design and methodology. It would be helpful to include information about the number of replicates for each treatment. Providing these details would enhance the clarity and comprehensiveness of the introduction.</p> <p>Materials and Methods</p> <ol style="list-style-type: none"> 1. It would be helpful to provide information on the sample size and replication used for the analysis to ensure statistical validity. 2. Details regarding the specific methods and protocols employed for harvesting fruit, washing, and pressing, and storage should be included to provide a comprehensive understanding of the cider making process. 3. However, the materials and methods section lack information on the specific criteria used for selecting the panel members. Additionally, it would be beneficial to include details on the training or experience of the panelists in descriptive sensory analysis to ensure the reliability of their evaluations. Providing these additional details would strengthen the methodology section. <p>Results and Discussion</p> <ol style="list-style-type: none"> 1. Lack of statistical analysis to support the observed differences. 2. Absence of comparisons with existing literature 3. While the sensory analysis results are generally positive, it is important to address the rough texture mentioned by the panelists. Considering the overall acceptability, efforts could be made to improve the texture of the sauce to ensure a smoother mouthfeel, potentially by exploring techniques or ingredients that can mitigate the fiber content of amla without compromising its other desirable attributes. This would further enhance the consumer experience and satisfaction with the product. <p>While the conclusion mentions that the panelists provided valuable feedback on the appearance, taste, and mouthfeel, it would have been helpful to include specific details or examples of this feedback to further support the claim. Additionally, it would be beneficial to provide more information on the variations of ingredients considered and the rationale behind selecting the standard variation for the sauce. This additional information would enhance the understanding of the research process and decision-making involved.</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:

Name:	Ganesh Namdev Shelke
Department, University & Country	Mahatma Phule Krishi Vidyapeeth, India