

Review Form 1.7

Journal Name:	Journal of Scientific Research and Reports
Manuscript Number:	Ms_JSRR_100959
Title of the Manuscript:	Study on the therapeutic properties of herbs and their utilization in the development of value-added products: A Review
Type of the Article	Review 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.journalsrr.com/index.php/JSRR/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>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes</p>	
<p>Optional/General comments</p>	<p>In this review the nutritional prospects of yogurt supplemented with herbs are discussed. Different types of herbs and their health benefits were studied such as Ashwagandha, Arjuna, Cinnamon, Sage, Aloe vera, Tulsi, and Peppermint. Fruits are added to dairy products to enhance their flavor and nutritional value. <i>Lactobacillus</i> spp. and <i>Streptococcus</i> spp. which ferment the product and it helps in improving the nutritional value of the product. Yogurt contains a rich source of B vitamins, lactose, proteins, and minerals. To enhance its nutritional value herbs and fruits can be added to it. Herbs are a type of plant whose leaves and seeds have a wide range of use in medicines, adding flavor, cooking, etc. Herbs are anti-inflammatory, have antioxidants, boost the immune system, and have several other health benefits.</p> <p>Manuscript is very well written, language is good, figures are good, recommended for publication in the Journal after removal of mistakes marked by red..</p>	

PART 2:

	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>Are there ethical issues in this manuscript?</p>	<p><i>(If yes, Kindly please write down the ethical issues here in details)</i></p>	

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Reviewer Details:

Name:	Amit Gupta
Department, University & Country	I B S, Dr. B R Ambedkar University, India