

## Review Form 1.7

Journal Name:	<a href="#">European Journal of Nutrition &amp; Food Safety</a>
Manuscript Number:	Ms_EJNFS_101290
Title of the Manuscript:	Development and Organoleptic evaluation of iron rich pancake premix using spirulina and super flours
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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(<https://www.journalejnfs.com/index.php/EJNFS/editorial-policy> )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>Yes</p> <p>Yes</p> <p>Please rewrite it</p> <p>Average</p> <p>Yes</p> <p>Yes but few more reference required</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, grammatical correction required for better quality</p>	
<p><b>Optional/General</b> comments</p>	<p>The paper is entitled "<i>Development and Organoleptic evaluation of iron rich pancake premix using spirulina and super flours</i>". The work is interesting for all iron deficiency patients as well others using natural ingredients biomass algae. Pancake was prepared by using special ingredients quinoa flour, amaranth flour, refined wheat flour and spirulina powder and common others also in the mix. Spirulina platensis is considered one of the ancient life forms on Earth as blue-green algae. The nutritive value increase by using this alga and to provide other vital nutrients in combination with other various flours. Here, quinoas, soy flour and amaranth are main nutrients added for new raw mix design for pan cake preparation.</p> <p>This work required following major corrections for better presentation:</p> <ol style="list-style-type: none"> <li>1. Please rewrite abstract with result-oriented information</li> <li>1. Please mention in the text about nutrients value of special ingredients used here in pancake premix like Spirulina, amaranth flour, quinoa flour etc.</li> <li>1. Please provide unit in Y axis in the Fig.1 on Graphical representation of composition of premix powder and changing colours of different ingredients for better views.</li> <li>7. They mentioned that used 9-point hedonic scale used for the sensory evaluation of pancakes -it</li> </ol>	

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	<p>is better to present it in pi chart format for better views and understanding to reader.</p> <p>/. Authors are advised to try more different raw mix design by changing ingredients composition, temperature, and others. They can conclude optimum raw mix design.</p> <p>l. Pancake porosity can be checked with optical microscope if available at different conditions.</p> <p>l. Authors mentioned in the conclusion parts that "spirulina biomass and other uncommon grains like quinoa, amaranth and soya is relatively rich in iron and other vital nutrients which are required to treat iron deficiency." It is better to mentioned this product valuable for which type of iron deficiency patients like anaemia etc.</p> <p>l. Referred 21 reference including latest yr. of 2023 reference are alright, please mention few more reference where used spirulina biomass quinoa and amaranth as ingredients.</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>	

**Reviewer Details:**

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