

Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_93801
Title of the Manuscript:	ASSESSMENT OF THE EFFECT OF GINGER FLOUR ADDITION ON THE CHEMICAL AND STORAGE STABILITY OF SOYMILK
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>

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)
Compulsory REVISION comments	Conclusion part is very less. Kindly elaborate. Also mention sensory analysis i.e. is this product is acceptable by general public. Is there any change in milk as acidity increases?	
Minor REVISION comments	°brix should be written as °Bx	
Optional/General comments	Also elaborate which methods of drying is best out of three methods mentioned in the manuscript.	

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

Reviewer Details:

Name:	Sarvesh Rsuatgi
Department, University & Country	Uttaranchal University, India