

Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_96006
Title of the Manuscript:	Nutritional Quality and Invitro Protein Digestibility of Complementary Foods Developed from Maize, Cowpea and Orange-Fleshed Sweet Potato 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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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><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>Yes it is really important for scientific community</p> <p>The title should be completed with “ a preliminary study”</p> <p>It is OK</p> <p>Yes it is appropriate</p> <p>It is scientifically correct providing some additional analysis that sent to the author</p> <p>Yes</p> <p>I have already added some scientific comments to the author to take them into consideration as such components will be given the infants and from the point of nutritional and health view, every investigator must take that with more careful</p>	<p>With reviewing the manuscript, I CAN RECOMMEND IT AS A PRELIMINARY STUDY. Such research experiments must be undertaken with more chemical analysis, particularly their contents of anti nutritional factors. I know that the different processing that you made on these components could alleviate these secondary metabolites, but you have to be careful as they will given to the infants and that may causes of undesirable problems. General speaking, Cowpea is one of the most important edible grain legumes in underdeveloped and developing countries contributing to food security and maintenance of environment for millions of small-scale farmers and of the local populations. In developed countries, cowpea is also considered as a healthy alternative to soya bean as consumers look to more traditional food sources that are low in fat and high in fibre and that have other health benefits. Cowpea possess has some undesirable properties that are common to other legume seeds, such as methionine and cysteine deficiency as well as considerable contents of antinutritional factors like protease inhibitors, lectins, phytic acid, tannins, among others. Conventional processing methods, such as soaking, boiling, germination and fermentation, are widely used to decrease the content of these undesirable components, which results in enhanced acceptability and nutritional quality in addition to optimal utilisation of this legume as human food. Sweet potatoes are high in fiber and antioxidants, which protect your body from free radical damage and promote a healthy gut and brain. Sweet potatoes contain high amounts of oxalates that may increase the risk of calcium-oxalate kidney stones. Sweet potatoes contain beta-carotene, and their excessive consumption can lead to hypervitaminosis A (vitamin A toxicity), in which excess vitamin A accumulates in the liver.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>The language is OK, it is the native language of the author, I think that</p>		
<p>Optional/General comments</p>	<p>Please take my comments in consideration, particularly with some of estimation regarding to the anti nutritional factors in such feedstuffs. Although such ingredients are rich in vitamins and minerals, in addition to the major components, the author should measure the fatty acid patterns, amino acid patterns and some of secondary metabolites that may found in legumes.</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><u>(If yes, Kindly please write down the ethical issues here in details)</u></p>	

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