

Review Form 1.7

Journal Name:	Journal of Scientific Research and Reports
Manuscript Number:	Ms_JSRR_96490
Title of the Manuscript:	Feasibility of cassava semolina (Attiéké) as a vehicle for food fortification: A survey in areas of Côte d'Ivoire with high levels of childhood micronutrient deficiencies
Type of the Article	Short 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.journaljsrr.com/index.php/JSRR/editorial-policy>)

Review Form 1.7

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. (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>Dear Editor, Confidential</p> <p>a) The principal point of this study was to determine the current consumption of cassava semolina among rural schoolchildren in such communities, and their taste preferences, as a first step in evaluating the feasibility of fortifying this food as a means of overcoming children's micronutrient deficiencies.</p> <p>b) I think that this study is suitable, after minor revision, to be published onto your prestigious journal.</p> <p>Comments to Author Author is kindly requested to emphasize the current concepts about these issues in the context of recent knowledge and the available literature. This articles should be quoted in the References list.</p> <p>References</p> <ol style="list-style-type: none"> 1. A review of cassava semolina (gari and eba) end-user preferences and implications for varietal trait evaluation. <i>Int J Food Sci Technol.</i> 2021;56(3):1206-1222. doi:10.1111/ijfs.14867. 2. Role of dewatering and roasting parameters in the quality of handmade gari. <i>Int J Food Sci Technol.</i> 2021; 56 (3): 1298-1310. doi:10.1111/ijfs.14745. 3. Identification of critical versus robust processing unit operations determining the physical and biochemical properties of cassava-based semolina (gari). <i>Int J Food Sci Technol.</i> 2021;56(3):1311-1321. doi:10.1111/ijfs.14857. <p>doi:10.1177/2050313X221140658.</p>	1.
<p>Optional/General comments</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>	

[Review Form 1.7](#)

Reviewer Details:

Name:	Carmine Finelli
Department, University & Country	Ospedale Cav. R. Apicella, Italy