Review Form 1.7

Journal Name:	**Asian Journal of Chemical Sciences**
Manuscript Number:	**Ms_AJOCS_97620**
Title of the Manuscript:	**Nutritional, antinutritional, antioxidant capacity and fatty acids composition on Bambara groundnut (Vigna subterranean) in comparison with others Vigna spp.**
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:
(https://www.journalajocs.com/index.php/AJOCS/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 **1. Is the manuscript important for scientific community?** (Please write few sentences on this manuscript) **2. Is the title of the article suitable?** (If not please suggest an alternative title) **3. Is the abstract of the article comprehensive?** **4. Are subsections and structure of the manuscript appropriate?** **5. Do you think the manuscript is scientifically correct?** **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)**	**1)Yes** **2) Yes** **3)Yes** **4)Yes** **5) The calculation of the antioxidant activity value in the article should definitely be included in the article. There is a mismatch between the total phenolic content and the IC50 value given below when compared to the sources given below. It is known to show very high antiradical activity when the IC50 value approaches 0. Although grape and grape seeds are one of the foods with the highest antioxidant activity, the fact that the antiradical activity value given in the study is higher than grapes should be reviewed by the author.** **Acun, S., & Gul, H. (2014). Effects of grape pomace and grape seed flours on cookie quality. Quality Assurance and Safety of Crops & Foods, 6(1), 81-88.** **GÜL, H., ACUN, S., SEN, H., NAYIR, N., & TURK, S. (2013). Antioxidant activity, total phenolics and some chemical properties of Öküzgözü and Narince grape pomace and grape seed flours. JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT, 11(2).** **Katalinić, V., Možina, S. S., Skroza, D., Generalić, I., Abramovic, H., Miloš, M., ... & Boban, M. (2010). Polyphenolic profile, antioxidant properties and antimicrobial activity of grape skin extracts of 14 Vitis vinifera varieties grown in Dalmatia (Croatia). Food chemistry, 119(2), 715-723.**	
Minor REVISION comments **1. Is language/English quality of the article suitable for scholarly communications?**		
Optional/General comments		

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?	*(If yes, Kindly please write down the ethical issues here in details)*	

Reviewer Details:

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