

**Editor's Comment:**

Blended flour mainly from plant sources of high quality value can be blended when processed, giving the opportunity to increase its nutrition, consumption and acceptability for biscuit-like production. In this study, sesame seeds were incorporated to African yam bean and Moringa Leaf powder to increase the quality and flavour replacing wheat flour in biscuit production. The flour produced from the raw materials (sesame seed, African yam bean and moringa leaves) as well as their various blends had high quality characteristics, with respect to nutritive values, functional properties and anti-nutrients composition for healthy 'biscuit like' production. This type of product development using local resources is well accepted at a global level to improve the nutritional status of vulnerable groups of population .

The paper is accepted after minor corrections as mentioned by other reviewers in connection with grammar & language and also avoid repetition.

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