

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_98806
Title of the Manuscript:	Some Quality Attributes of Composite Flour and Bread Produced from Wheat and African Walnut
Type of the 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.journalejns.com/index.php/EJNFS/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>1. It's good for community of the country that use african walnut seed.</p> <p>2. Title also present the main work.</p> <p>3. It's OK.</p> <p>4. It composes of good composition sections with arrange in right position of paper.</p> <p>5. Yes.</p> <p>6. It's OK.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>1. Language profile is good.</p>	
<p>Optional/General comments</p>	<p>In part 2.3 the ratio should be present as 100 :0 , 95 :5 ,% W/W , respectively. In, the experiment for sensory test should define how to select 20 panelists (all form the general people or were trained panelists) The paper should presented the picture and the physical properties of walnut powder (colour, odour) compare with wheat flour.</p> <p>However, some researcher said the african walnut flour may substitute the wheat flour as 30 % (The Effect of Walnut Flour on the Physical and Sensory Characteristics of Wheat Bread , Int J Food Sci. 2019; 2019: 5676205.), but in this work , the variation ratio only 5-25 %.</p> <p>The result should showed the bread picture form the experiment. Some data as Table 4 may present as a graph with support how walnut flour contained higher antioxidant than pure wheat flour. Finally, conclusion should more than the present in this paper.</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:	Pornpimol Muangthai
Department, University & Country	Srinakharinwirot University, Thailand