ReviewForm1.7

JournalName:	**AsianFoodScienceJournal**
Manuscript Number:	**Ms_AFSJ_99649**
TitleoftheManuscript:	**Techno-functional,nutritionaland sensorialqualitiesofraw,brinedanddriedmushrooms(Pleurotusostreatus)producedonOil PalmBy-ProductsinBenin**
Typeofthe Article	**OriginalResearchArticle**

Generalguideline forPeerReviewprocess:

Thisjournal'speerreviewpolicystatesthat**NO**manuscriptshouldberejectedonlyonthebasisof'**lackof Novelty'**,providedthemanuscriptisscientificallyrobustandtechnically sound.To knowthe complete guidelineforPeerReviewprocess,reviewersare requested tovisitthislink:

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PART1:ReviewComments

	Reviewer'scomment	**Author's comment** *(if agreed with reviewer, correctthemanuscriptand highlightthatpartinthemanuscript.Itismandatorythatauthorsshouldwrite his/herfeedbackhere)*
CompulsoryREVISIONcomments **1. Isthemanuscriptimportantforscientificcommunity?** (Pleasewritefewsentencesonthismanuscript) **2. Isthe title ofthe article suitable?** (Ifnotpleasesuggestanalternativetitle) **3. Istheabstractofthearticlecomprehensive?** **4. Aresubsectionsandstructure ofthemanuscriptappropriate?** **5. Doyouthink themanuscriptisscientificallycorrect?** **6. Are the references sufficient and recent? If you havesuggestionofadditionalreferences,pleasementionint hereviewform.** **(Apart from above mentioned 6 points, reviewers are free toprovideadditionalsuggestions/comments)**	This study shows that Pleurotusostreatus mushrooms represent an excellent source ofprotein,thustheyhaveacrucialroleincoveringtheproteinneedsof theBeninesepopulation.Theresearchconsistsinevaluatingthetechno-functional,nutritionalandsensoryproperties,duetotheirbioactivecomponents,inordertooptimizetheirexploitation in food technology and gastronomy. Mushrooms are widely exploited by ruralAfrican populations mainly as food, and/or as a source of income and also more than 200species of mushrooms have long been used as functional foods worldwide. The study wasjointlycarriedoutwithintheTropicalMycologyandSoil-Plant-FungiInteractionsResearchUnit(UR-MyTIPS)andtheAgriculturalProductQualityandSafetyUnit/LaRAEQ of the Faculty of Agronomy, Parakou University of Benin. The title of thisresearch is appropriate todisseminate the obtained results. Theresearch paper has anappropriate structure for research, namely: introduction - different data are presented aboutmushrooms and their health benefits due to a multitude of compounds with antifungalactivity, antigen toxicity,antioxidant, anticancer, antihyperlipidemic, butalsofor theirimmunostimulatingproperties; followsthematerialsandmethodschapterwherethelocation of the study is specified, the preparation of mushroom samples, the methods ofanalysis (determination of the water retention capacity (WRE), the pH and color of freshmushrooms, the evaluation of the nutritional quality of the mushrooms, the levels of drymatter, ash, fats and proteins, evaluation of sensory attributes of raw, salted and driedmushrooms); in the results and discussions chapter, the obtained data are presented in atable (Technological quality of raw Pleurotusostreatus) and 2 figures (Sensory quality ofraw, brined and driedmushrooms, Effect of brine concentration on sensory quality ofbrined mushrooms). Luminance (L*), red index (a*) and yellow index (b*) values for freshmushrooms were 74.6, 2.78 and 26.35, respectively. The hue value and chromatic value ofraw mushrooms were 5.98 and 26.49, respectively. The pH of fresh mushrooms was 6.35.Thewaterholdingcapacitywas11.85%andthetechnologicalyieldwas88.15%.Nutritionally, thedry matter, fat, ash, and proteincontents of Pleurotusostreatus were9.8%, 2.6%, 6.7%, and 14.78%, respectively. In the conclusion chapter, it can be concludedthatsensoryquality,freshmushroomsandbrinewerebetterappreciatedthandriedmushrooms, and Pleurotusostreatus mushrooms produced in palm residues have moretechno-functional and nutritional advantages and can be promoted for food security andnutritional. By following the research steps, the article is scientifically correct. For thisstudy,43bibliographic titleswerestudied,ofwhich1isfromthelast5years.	
MinorREVISIONcomments **1.Islanguage/Englishqualityofthe articlesuitable forscholarlycommunications?**	Yes,Islanguage/English qualityofthearticlesuitableforscholarlycommunications	
Optional/Generalcomments	In the specialized literature, there are many studies about mushrooms, which have been studieddue to the benefits they have, I consider the use of several bibliographic titles in carrying out thisresearch study from the last 5 years, will create an added scientific value of this research. Aftercompletingthisprocess,the papercanbe published,there are minorchanges	

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:

Name:	**Tiţa Mihaela Adriana**
Department, University & Country	**Lucian Blaga University of Sibiu, Romania**