

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_108294
Title of the Manuscript:	Essential Amino Acid composition of Noodles Analogue from Aerial Yam, Rice, and African Yam Bean flour blend using Response Surface Methodology
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:

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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.</p> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>1. Yes. Technological development focused on a social need, such as healthy eating, is invaluable for human well-being.</p> <p>2. Yes</p> <p>3. No. For example, in the summary: "and screw speed and fire level coded", it distorts the idea of the variables considered in the experiment.</p> <p>4. INTRODUCTION Redundant wording Response surface methodology (RSM) is a collection of statistical and mathematical techniques useful for developing, improving and optimizing process in which a response of interest is influenced by several variables and the objective is to optimize this process. RSM has important application in the design, development and formulation of new product, as well as in the improvement of existing product design (Myers and Montgomery, 2002). It defines the effect of independent variables, alone or in combination, on the processes. In addition to analyzing effects of the independent variables, a mathematical model which describes the process is generated (Myers and Montgomery, 2002).</p> <p>MATERIAL AND METHODS 2.7 Amino acid profile analysis The pH of the acetate buffer is missing</p> <p>Table 1. Units missing from amino acid content.</p> <p>RESULT AND DISCUSSION The analyzes carried out allow us to propose the best run to obtain analogous noodles that improve nutrition.</p> <p>5. Yes</p> <p>6. REFERENCES: Doi: 10.9734/EJNFS/2022/v14i111269</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes, but it is necessary to correct spelling errors</p>	
<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>	

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