

Review Form 1.7

Journal Name:	International Journal of Plant & Soil Science
Manuscript Number:	Ms_IJPSS_106118
Title of the Manuscript:	Impact of pretreatment of garden cress seed on rheological properties for bread dough
Type of the Article	

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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> <ol style="list-style-type: none"> 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. <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<ol style="list-style-type: none"> 1. The use of cress seeds to improve the nutritional quality of foods is increasingly being considered and is to be encouraged. I invite the authors to consult and cite the work of Shaban et al. (2023) on the same subject. (DOI: 10.21608/ejar.2023.176562.1309). 2. No. Instead of: "Impact of pretreatment of garden cress seed on rheological properties for bread dough" Consider: "Impact of pretreatment of garden cress seeds on the rheological properties of bread dough". 3. No. "The values for water absorption (500 B.U.) ranged from 66.4% to 71.6%, whereas the values for water absorption (14.0%) ranged from 63.3% to 70.7%." : Why give two values for water absorption capacity? If the second value is given for a flour moisture content of 14% (I assume, as the authors say nothing about this 14% value), what is the flour moisture content for the first value of water absorption capacity? For the second value of water absorption capacity, what are the specifications for the consistency values in Brabender units? In the abstract, the authors should not include terms such as T0, T10G, T18R, T0, T10G, T18R, T15U6, T14U4 and T13U2, without specifying what they are. Similarly, many figures are accompanied by "%". The authors should be more precise and say exactly what they mean by %. "This dough can be used to manufacture bread and other bakery goods because to its high nutritional value and beneficial benefits on human health": This sentence is not appropriate in the abstract, because the high nutritional value and the benefits for human health are not the findings of this work. The authors could instead use these elements in the introductory section, to justify why they want to use GCS in bread dough. 4. Yes. 5. No. There is no data, no information on the particle size distribution of the flours used. What grinding equipment was used to produce the flours? The chemical composition of the raw materials was not presented. This could enable the results on flour and dough properties to be better discussed. With regard to the rheological properties of the mixtures, the authors should nevertheless present some of the graphs obtained. For example, amylograms of viscosity changes as a function of temperature and time. 6. No. 	

The references are not at all recent and are, on the whole, very poorly written. The authors should harmonize the list of bibliographical references by adopting the same style for all references.

Authors should consult and cite the work of Shaban et al. (2023) (DOI: 10.21608/ejar.2023.176562.1309).

Additional suggestions/comments

7. Introduction:

Introduce or explain terms such as CAGR

The last part of the first paragraph and the first part of the second paragraph must be supported by references.

8. Material:

Completely rephrase the following sentence, which should rather appear in the methods section: "GCS flour were obtained with pretreatment i.e. allowed for germination (took 42 to 48 Hrs), untreated i.e. powdered and roasted. After flour was prepared, flours were fortified according to 2%, 4% and 6% ratio with refined wheat flour and this portion was kept constant." The authors should say exactly what the pre-treatments consisted of. Please specify all the operating conditions.

The hour is a unit of time measurement whose symbol is h, not Hrs.

9. Methods:

Farinograph test:

Change the following sentence: "This flour was been mixed with water dispensed from a burette" into "This flour was mixed with water from a burette".

What does 2/100 g salt mean?

Extensiograph test:

Please correct the area under the curve unit.

"Brabender extensiograph was used with 300gm of sample was placed in farinograph": please correct the sentence and always put a space between the figures and the units. What does 300 gm mean?

Amylograph test:

What does 80 gram mean? Please correct the unit.

Write 450 mL instead of 450 ml.

Statistical Evaluation:

"It was used to identify the means that differ significantly from one another.": The authors should indicate the significance threshold.

10. Results and Discussion

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	<p>11. Farinographic Characteristics: “13.2 % moisture content”: Authors should indicate whether this figure is given on a wet or dry basis.</p> <p>“the germinates gsc integrated flour blend demonstrated the shortest time across all samples. The longest time measured was T16R (6.5) min, with gcs roasted 2% ”: what do the authors mean by gcs?</p> <p>“As seen in Table 1, tolerance Index (BU) of bread dough ranged between”: what do the authors mean by tolerance?</p> <p>12. “According to Iqbal et al., (2022)”: delete the comma.</p> <p>13. Write: “Extensiographic characteristics” Instead of: “Extensiographic characterstics”</p> <p>14. “the amaranth meal seemed to have an improvement nature like strong wheat flour Sharoba et al., (2009)”: delete the comma.</p> <p>15. Amylographic characteristics: “These hydrolytic enzymes convert complicated food components into simpler ones that the embryo can easily consume and transfer. f. a. guzmán-ortiz et al., (2018)”: correct the reference.</p> <p>16. Table 2: Why give two values for water absorption capacity?</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>No.</p>	
<p>Optional/General comments</p>		

PART 2:

	<p>Reviewer’s comment</p>	<p>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>
<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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