

Review Form 1.7

Journal Name:	International Journal of Plant & Soil Science
Manuscript Number:	Ms_IJPSS_109800
Title of the Manuscript:	Optimizing Drying Conditions for Lotus Flowers and Characterization of Chemical and Functional Properties of Lotus Flower Flour for Food Applications
Type of the Article	Original research paper

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.</p> <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>1. Yes, the manuscript provides valuable insights into the potential uses of lotus flower in food applications, contributing to the field of sustainable and functional food ingredients.</p> <p>2. Please consider using the word 'powder' instead of 'flour'. The word 'flour' is normally used for starchy food, while lotus flower, which fiber as main ingredient, the word 'powder' may be more suitable. However, this depended on market acceptance.</p> <p>3. The abstract provides a clear overview of the objectives, results, and significance of the study. However, brief explanation on methodology used should be stated.</p> <p>4. Some part of material and method should be rearranged. 2.1 Selection of raw material: The original subtopic '2.2.1 weight, length and width of lotus' should be in this topic. 2.2 Preparation of lotus flower flour/powder: describe experimental design, details of drying method, especially shade drying method and equipment. 2.3 Properties of lotus flower flour/powder. This include color, chemical and functional properties.</p> <p>5. The manuscript appears to be scientifically sound.</p> <p>6. The references are adequate and relevant, but incorporating more recent studies could enhance the literature review.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>The language is generally good, but a thorough proofreading for minor grammatical errors is recommended.</p>	
<p>General comments</p>	<p>Other comments:</p> <ul style="list-style-type: none"> For citation at the beginning or with in the sentence, name and year of the publication should be given. <p>Introduction</p> <ul style="list-style-type: none"> The genus '<i>Nelumbo</i>' should be italicized. <p>Material and methods</p> <ul style="list-style-type: none"> Company and country of equipment and program should be given, e.g. chromameter, cyclo mixer, SPSS. For SI unit: gram (g) and centimetre (cm). It's not necessary to give both full and abbreviated units. The range of color a* and b* are not between -60 to 60. pH measurement: Was the sample mixed with distilled water before measurement? If so, what was the ratio between them? Check formula for WHC and OBC. Formula for foaming capacity should be $100(V_2-V_1)/V_1$ and use subscript after V. Centrifugation speed should be reported as 'x g', since rpm depends on equipment model. 	

Review Form 1.7

	<ul style="list-style-type: none"> • The subtopic foaming capacity and stability should be combined as they were consecutive step. • Statistical analysis: method used for mean comparison (post hoc) should be described. <p>Results and discussions</p> <ul style="list-style-type: none"> • Mean \pm SD of the value should be presented in the tables. <p>3.2 Drying</p> <ul style="list-style-type: none"> • How drying duration was determined for each drying temperature? • Moisture content and water activity of dry flower should be measure to determine their microbial stability for used as food. <p>3.3 Color</p> <ul style="list-style-type: none"> • The topic should be “Color of lotus flower flour/powder” to make it more concise. • Table 3: The table header is color of lotus petal and its flour. But only single value was presented for each treatment. Which values are of petal and which are of flour? The color of petal and its flour may not be equal due to light scattering effect of the powder form. • Describe scientific explanation for darkening of lotus petal after drying. Why drying at 50°C was lighter than at 40 and 60°C. Did enzymatic browning and drying duration have influence on the value? <p>3.4 Functional properties</p> <ul style="list-style-type: none"> • How much amylose content in lotus flower? Was the amylose content high enough to give high WHC? Were there other compositions that influence WHC in addition to amylose? • The value of WHC and OBC from other studies should be presented to compare the difference. • Why was the effect of drying temperature studied only on color and yield? If the effect on functional properties were also investigated, it would provide comprehensive analysis on which drying condition was suitable for each kinds on food application. • Comparison on emulsifying and foaming properties with other studies will enable finding potential application in food. <p>Conclusion</p> <ul style="list-style-type: none"> • Which is the most suitable drying method based on studied parameters? Which is suitable food application of lotus flower flour/powder? 	
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PART 2:

	Reviewer’s comment	Author’s comment <i>(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)</i>
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

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