

Review Form 1.7

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_107285
Title of the Manuscript:	Physical and sensory attributes of dhokla made with sweet potato and flaxseed flours
Type of the Article	Original Research Article

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>Yes. This manuscript is provided information of effects of different compositions on physical and sensory attributes of dhokla.</p> <p>Yes.</p> <p>Yes. The abstract is adequately comprehensive.</p> <p>Yes.</p> <p>Yes.</p> <p>Fairly</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Fairly.</p>	
<p>Optional/General comments</p>	<p>1. Introduction section 1.1 Author(s) should provide more literature reviews about effect of sweet potato and flaxseed added to flour. There are several papers available in the academic database.</p> <p>2. Materials and Methods section 2.1 Author(s) should provide more detail of dhokla making procedure besides its compositions 2.2 Author(s) should give experimental design for physical and sensory evaluation.</p> <p>3. Results and Discussion section In subsection of "Physical properties of Dhokla, author(s) should discuss scientific reasons of effects on sweet potato and flaxseed on physical attributes besides explanation of the experimental results. Whether difference in cooking times with different formulation (treatments) influence the physical and sensory attributes or not? Why the height of dhokla with various treatments is different? Discuss about those aspects in scientific reasons.</p>	

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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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