

## Review Form 1.7

Journal Name:	<b>International Journal of Environment and Climate Change</b>
Manuscript Number:	<b>Ms_IJECC_104664</b>
Title of the Manuscript:	<b>Proximate assessment and pasting properties of gluten-free and refined wheat flour</b>
Type of the Article	<b>Original Research Article</b>

### 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:

(<https://www.journalijecc.com/index.php/IJECC/editorial-policy> )

### 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><b>Compulsory</b> REVISION comments</p> <p>1. <b>Is the manuscript important for scientific community?</b> (Please write few sentences on this manuscript)</p> <p>2. <b>Is the title of the article suitable?</b> (If not please suggest an alternative title)</p> <p>3. <b>Is the abstract of the article comprehensive?</b></p> <p>4. <b>Are subsections and structure of the manuscript appropriate?</b></p> <p>5. <b>Do you think the manuscript is scientifically correct?</b></p> <p>6. <b>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</b></p> <p><b>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</b></p>	<p><b>Yes the manuscript is important for scientific community because the knowledge from this research</b> might contribute to the development of healthier and more diverse food products.</p> <p><b>Yes</b> <b>Yes the abstract is comprehensive enough.</b> The author may consider concluding the abstract with the aim of the research or how the research may contribute to the development of healthier and more diverse food products.</p> <p><b>The subsections are good.</b> However, the author may still Consider expanding the introduction to provide more background on the significance of gluten-free flours and the potential applications of millet-based products in the food industry.</p> <p>Yes the manuscript is scientifically correct.</p> <p>There may be need to get additional recent references. The author may like to consider looking at the reference below: Ocheme OB, Adedeji OE, Chinma CE, Yakubu CM, Ajibo UH. Proximate composition, functional, and pasting properties of wheat and groundnut protein concentrate flour blends. Food Sci Nutr. 2018 May 17;6(5):1173-1178. doi: 10.1002/fsn3.670. PMID: 30065817; PMCID: PMC6060904.</p>	
<p><b>Minor</b> REVISION comments</p> <p>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></p>	The language is suitable.	
<p><b>Optional/General</b> comments</p>	This is an interesting work, and I believe that exploring the nutritional content and pasting property differences will impact the potential use of these flours in food product development. Nice work.	

### 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><b>Are there ethical issues in this manuscript?</b></p>	<p><i>(If yes, Kindly please write down the ethical issues here in details)</i></p>	

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**Reviewer Details:**

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