

Review Form 1.7

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| Journal Name: | Asian Journal of Food Research and Nutrition |
| Manuscript Number: | Ms_AJFRN_105141 |
| Title of the Manuscript: | Effect of Adding Beetroot powder on Chemical, Nutritional, Rheological, and Organoleptic Properties of frozen yogurt. |
| Type of the Article | 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:

<https://journalajfrn.com/index.php/AJFRN/editorial-policy>

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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>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p> | <p>1. This manuscript describes that the addition of beetroot powder to frozen yogurt not only improves its nutritional profile but also contributes to its organoleptic properties. One of the major nutritional benefits is the significant increase in iron and dietary content of frozen yogurt. The good moisturizing properties of beetroot is helpful for the processing of frozen yoghurt. This is a well-done work. I would like to recommend for publication in this Journal.</p> <p>2. Yes.</p> <p>3. The abstract is too long and no main points. It is suggested to rewrite it.</p> <p>4. Yes.</p> <p>5. Yes.</p> <p>6. Yes. The references are sufficient and recent.</p> <p>Additional suggestions:</p> <p>7. Introduction: The aims of the study should be clearly described in the last paragraph of the introduction.</p> <p>Materials and Methods: sufficient and replicable.</p> <p>Results and Discussions:</p> <p>(1). The protein content of fresh frozen yogurt decreased with the increase in the amount of dried beetroot powder in the sample. Based on Table 2, the number of each protein content showed slightly decreased, however, there were no significant difference between control and treatments as the statistical analysis.</p> <p>(2). Figure (A, B), Figure (C), should be represented a Figure 1 (A, B); Figure 1 C.</p> <p>(3) The legend illustration of Figure 2 was incomplete and what is the unit of the y-axis?</p> <p>(4) Strain name: Streptococcus thermophiles, should be written in italic style as <i>Streptococcus thermophiles</i>; and Ecoli, should be <i>E. coli</i>.</p> <p>Conclusion: Make the conclusion be more concise.</p> | |
| <p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p> | Some typo-errors in the main text need be corrected. | |
| <p>Optional/General comments</p> | No. | |

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) |
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| <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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Reviewer Details:

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|----------------------------------|---------------------------------|
| Name: | Tsong-Rong, Yan |
| Department, University & Country | Tatung University, China |