

### Review Form 3

Journal Name:	<a href="#">Journal of Scientific Research and Reports</a>
Manuscript Number:	Ms_JSRR_127915
Title of the Manuscript:	Evaluating the Impact of Compound Milk Chocolate Enrobing on Butter Cookies: A Physicochemical and Sensory Assessment
Type of the Article	

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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 guidelines for the Peer Review process, reviewers are requested to visit this link:

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#### PART 1: Comments

	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Please write a few sentences regarding the importance of this manuscript for the scientific community. A minimum of 3-4 sentences may be required for this part.	This study was focused on change in physicochemical and sensory properties of cookies after covering them into compound milk chocolate. The compound milk chocolate has 30% Fat which heavily contributed in elevated energy level of final product. Applying layer of chocolate significantly improve palatability of sensory panel and secured higher score than initial product.	
Is the title of the article suitable? (If not please suggest an alternative title)	Yes	
Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.	Yes	
Is the manuscript scientifically, correct? Please write here.	Yes	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	Yes	
Is the language/English quality of the article suitable for scholarly communications?	Yes	
<u>Optional/General</u> comments	Author has mentioned moisture content of compound milk chocolate was $1.28 \pm 0.32$ % (Table 1) which is less than cookies' moisture content $2.04 \pm 0.08$ (Table 2), which shows contradiction in increased moisture content of enrobed cookies ( $2.82 \pm 0.06$ ). Please clarify? Have researched added water into compound milk chocolate before applying coating to cookies? If yes than mentioned what kind to treatment given to compound milk chocolate?  PLEASE SEE ATTACHMENT	

#### 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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	

#### Reviewer Details:

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