

Review Form 3

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_127819
Title of the Manuscript:	DEVELOPMENT OF SEAWEED BASED VALUE ADDED PRODUCTS: PHYSIO – CHEMICAL, NUTRITIONAL AND FUNCTIONAL PROPERTIES AND SHELF LIFE
Type of the Article	Original Research Article

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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.	Nowadays, seaweed has become a very versatile product and is widely used as a food for human consumption. Therefore, seaweed can be used as a functional food because it is characterized by low energy content, good sources of polysaccharides, high protein content, good supply of dietary fiber, high tocopherol, high fatty acids, and a rich source of distinguished minerals. Value-added seaweed products, such as seaweed-based cookies may be a new approach to market these untapped resources into valuable foods. Because of their unique taste and extended shelf life even at room temperature with appropriate packaging, cookies are considered popular foods regardless of countries in the world.	
Is the title of the article suitable? (If not please suggest an alternative title)	No	
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.	Abstract was fine	
Is the manuscript scientifically, correct? Please write here.	In the introduction following were missing 1) Importance of sea lettuce 2) Already available cookies drawbacks 3) To overcome the drawbacks how present study was useful Methodology 1)References missing in each section 2) Number of attributes were measured including hardness (kg), adhesiveness (mJ), cohesiveness, springiness (mm) and gumminess (g) were be considered during cookies preparation 3) Which statistical tool was used for statistical analysis of the data was missing Results 1) Sensory Evaluation of Cookies, Quality Assessment of Dough, Texture Analysis of Cookie has to be done 2) Discussion was missing 3) Updated literature was missing	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	Updated literarture was missing. More recent references was available https://doi.org/10.1007/s13197-024-06115-9 , doi : 10.20473/jafh.v12i2.33710, https://doi.org/10.1016/j.foodres.2016.08.016	
Is the language/English quality of the article suitable for scholarly communications?	Errors were there, Please check through out the manuscript	
Optional/General comments	nil	

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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

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