



Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_111713
Title of the Manuscript:	Nutrient-Rich Red Rice-Based Pasta: Formulation, Processing and Comprehensive Nutritional Analysis
Type of the Article	Original Research Article

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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) Yes, this development is interesting and important for providing the population with fortified food products.</p> <p>2) The title of the article " Nutrient-Rich Red Rice-Based Pasta: Formulation, Processing and Comprehensive Nutritional Analysis" does not correspond to the content of the publication, because the emphasis is more on sensory studies. It can be adjusted at the author's request. Use of red rice in pasta recipes: effects on nutritional and sensory properties</p> <p>3) yes</p> <p>4) yes. However, the textural properties of uncooked products (table 5) should be presented first, and then the study of cooked products.</p> <p>5) yes</p> <p>6) It would be desirable to provide references to recent scientific works, for example: 1. Dziki, D. (2021). Current trends in enrichment of wheat pasta: Quality, nutritional value and antioxidant properties. <i>Processes</i>, 9(8), 1280. https://doi.org/10.3390/pr9081280 2. Cappa, C., Laureati, M., Casiraghi, M. C., Erba, D., Vezzani, M., Lucisano, M., & Alamprese, C. (2021). Effects of red rice or buckwheat addition on nutritional, technological, and sensory quality of potato-based pasta. <i>Foods</i>, 10(1), 91. https://doi.org/10.3390/foods10010091 Additional comments 7) Did changes in humidity affect the development of microorganisms inside the packaging material? It would be desirable to indicate these changes during the entire storage period. After all, the text contains information about biochemical changes that worsen the quality (sensory evaluation) during storage. 8) " The main objective of the present study is to develop Nutrient and mineral rich ready to cook pasta from red rice." Then the question arises, where in the article are the data on the mineral composition of the developed pasta products? It is necessary to review the purpose of the work.</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Fig. 2. Sensory scores of developed red rice pasta samples for optimization –</p>  <p>Fig. 4. Effect of storage on sensory scores of red rice pasta samples stored in metalized polyester film</p> 	
<p>Optional/General comments</p>		

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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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