

Review Form 1.7

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|--------------------------|---|
| Journal Name: | Asian Journal of Food Research and Nutrition |
| Manuscript Number: | Ms_AJFRN_118636 |
| Title of the Manuscript: | Bioactive compounds, chemicals properties, physical and sensory properties of bread produced from wheat (triticum aestivum L.), defatted sesame seed (sesame indicum) and unripe plantain (musa paradisiaca) flour blends |
| Type of the 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>)

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>Important for scientific community</p> <p>Yes suitable</p> <p>Good</p> <p>Very appropriate</p> <p>Yes Scientifically correct</p> <p>Have sufficient references</p> | |
| <p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p> | <p>English quality is good</p> | |
| <p>Optional/General comments</p> | <p>(80:10:10), sample is good for overall making of most preferred bread.</p> | |

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PART 2:

| | Reviewer's comment | Author's comment <i>(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)</i> |
|---|--|---|
| Are there ethical issues in this manuscript? | <i>(If yes, Kindly please write down the ethical issues here in details)</i> | |

Reviewer Details:

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|----------------------------------|--------------------------------------|
| Name: | Vs.Balamurugan |
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