

## Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_117596
Title of the Manuscript:	Antioxidant, Anti-diabetic and Sensory Properties of Bread produced from flour blends of Wheat and Pretreated African yam bean and Bambara groundnut Seed coat
Type of the Article	

### 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><b>Compulsory</b> REVISION comments</p> <ol style="list-style-type: none"> <li>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</li> <li>2. Is the title of the article suitable? (If not please suggest an alternative title)</li> <li>3. Is the abstract of the article comprehensive?</li> <li>4. Are subsections and structure of the manuscript appropriate?</li> <li>5. Do you think the manuscript is scientifically correct?</li> <li>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</li> </ol> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>Yes, the manuscript is very important for the scientific community as it addresses the recent concerns regarding metabolic disorders and underutilization of locally available grains in African community.</p> <p>Yes, I believe the title of the article is suitable</p> <p>The abstract is well written but the results could be written differently focusing more on changes after the addition of Pretreated seed coats.</p> <p>Yes, I believe the subsection and structure of the manuscript is appropriate.</p> <p>Yes, I think the manuscript is scientifically correct provided the past research evidence on nutritional property of Bambara groundnut and African Yam bean.</p> <p>There are some backlogs in relating the content with appropriate references and some missing reference, which I believe could be addressed. I recommend author to revisit the references and make necessary corrections.</p> <p>I am not very convinced with the method used to determine the glycaemic index please provide appropriate reference and show past research using this method.</p>	
<p><b>Minor</b> REVISION comments</p> <ol style="list-style-type: none"> <li>1. Is language/English quality of the article suitable for scholarly communications?</li> </ol>	<p>Yes, the language is appropriate but needs some minor revisions regarding spelling mistakes and word choices need to be performed.</p>	
<p><b>Optional/General</b> comments</p>	<p>It is a very thoughtful and much needed research. Very detailed analysis of different nutritional aspects is performed and it opens opportunity for further research regarding micronutrients composition and suitability this flour blend in food industry.</p>	

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**PART 2:**

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

**Reviewer Details:**

Name:	<b>Usha Gartoula</b>
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