

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_114966
Title of the Manuscript:	Nutritional Evaluation of Peanut Chikki Incorporated with Amla Pomace Powder
Type of the Article	Original Research 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>Compulsory REVISION comments</p> <ol style="list-style-type: none"> 1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript) 2. Is the title of the article suitable? (If not please suggest an alternative title) 3. Is the abstract of the article comprehensive? 4. Are subsections and structure of the manuscript appropriate? 5. Do you think the manuscript is scientifically correct? 6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form. <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>Abstract: please correct it as follows:</p> <p>Amla processing generates a significant amount of amla residue, known as amla pomace, which is a valuable byproduct. Amla pomace is rich in nutrients and can be utilized as a raw material for further processing and value addition. In this study, peanut chikki was developed by adding amla pomace powder as a functional ingredient at different levels (2%, 4%, and 6%) along with peanuts, and compared with a control sample. The chikki with 6% amla pomace (T3) had the highest overall acceptability score (7.85) compared to other variations. The nutrient composition of the most preferred chikki included protein (10.2g), fat (15.6g), dietary fiber (6.5g), carbohydrates (50g), and 26 mg/100g of ascorbic acid. Storage studies showed an increase in moisture, and peroxide value, a decrease in sensory scores and ascorbic acid content over time. However, the microbiological load remained within acceptable limits. This study demonstrates that amla pomace powder can be successfully incorporated into peanut chikki, providing nutritional and health benefits while addressing waste management issues.</p> <p>The list of references in the research, as stated in the research, needs to be reviewed.</p>	
<p>Minor REVISION comments</p> <ol style="list-style-type: none"> 1. Is language/English quality of the article suitable for scholarly communications? 	Acceptable	
<p>Optional/General comments</p>	Nice study	

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

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Reviewer Details:

Name:	Eman Ibrahim El-Sayed Abdel-Wahab
Department, University & Country	Agricultural Research Center, Egypt