

## Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_114483
Title of the Manuscript:	OPTIMIZED CONDITIONS FOR THE PRODUCTION OF YOGURT FROM SOYA BEAN ( <i>Glycine max</i> ) AND CINNAMON ( <i>Cinnamomum verum</i> )
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><b>Compulsory</b> REVISION comments</p> <p>1. <b>Is the manuscript important for scientific community?</b> (Please write few sentences on this manuscript)</p> <p>2. <b>Is the title of the article suitable?</b> (If not please suggest an alternative title)</p> <p>3. <b>Is the abstract of the article comprehensive?</b></p> <p>4. <b>Are subsections and structure of the manuscript appropriate?</b></p> <p>5. <b>Do you think the manuscript is scientifically correct?</b></p> <p>6. <b>Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</b></p> <p><b><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></b></p>	<ul style="list-style-type: none"> <li>➤ In the present study, author justified the thrust and importance of the research area in scientific community through well constructed manuscript and provided an explanatory basis for his objective.</li> <li>➤ Materials and methodology were presented in descriptive manner, which can be reproduced by other studies that they want to repeat. However, few things are needed to be clarified.</li> <li>➤ <b>Usual pasteurization was done at 62.8 °C for 30 min. which works on thermal death rate principle. But a few places mentioned in the manuscript about pasteurization at 90-110°C for 1 h and 150 min at another place. If temperature increases during pasteurization, then time has to get reduced as per the principle...how both temperature and time increased at same time which could destroy the solid constituents in soy milk and it needs to give clarified.</b></li> <li>➤ The data obtained during the study has been presented well in a tabulated form with a good statistical interpretation. The discussion has highlighted in a crisp manner.</li> <li>➤ Literature reviewed on the topic of research is focused and satisfactory.</li> </ul>	
<p><b>Minor</b> REVISION comments</p> <p>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></p>		
<p><b>Optional/General</b> comments</p>		

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

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