

Review Form 1.7

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_117436
Title of the Manuscript:	Effect of Bambara Groundnut Flour Inclusion on the Functional, Pasting, Physical and Proximate Properties of Composite Cassava-bambara Flour (<i>Vigna subterranea</i>)
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><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>Yes, it is very nice</p> <p>Bambara Groundnut Flour Inclusion Levels effect on Cassava Flour (<i>Vigna subterranea</i>) performances (Functional, Pasting, Physical and Proximate Properties) as human food</p> <p>Yes, but it needs some improvement like for examples: This study evaluated the functional, pasting properties, proximate compositions and of composite flour (CF) from cassava and Bambara groundnut.(not clear for reader) and should also be added some possible forecasting recommendation in better way on the base of the study area.</p> <p>Statement of the problem and justification should be added</p> <p>Yes, in consideration the improvement the study is vital for the world</p> <p>No, it should be more especially, the introduction part is weak its citation, why not included more study with enough justification the answer</p> <ul style="list-style-type: none"> ➤ Why study this title ➤ What its relevant for ➤ What are the gabs on it ➤ What is the role of study in case ➤ Where is study performed <p>🚩 Those all above points are remained in question for the reader</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Should be improved in better way</p>	
<p>Optional/General comments</p>	<p>In summary, important but the introduction part should have to rewrite again and there are problem of inconsistency writing references examples:</p> <ol style="list-style-type: none"> 1. Alimi JP, Ahemen SA, Alimi JO, Iluebbey PO. Effect of varietal differences on chemical and pasting properties of composite wheat-cassava flours produced from low postharvest physiologically deteriorated cassava roots (<i>Manihot esculenta</i> Crantz). <i>Croat. J. Food Sci. Technol.</i> 2023; 15 (1): 1-10. Available on <i>Croat. J. Food Sci. Technol.</i> 15 (1): 1-10. DOI: 10.17508/CJFST.2023.15.1.09 2. Khuthadzo N, Mpho EM. and Henry S. Physicochemical and functional properties of chemically pretreated ndou sweet potato flour. <i>Hindawi International Journal of Food Science</i> Article ID 4158213; https://doi.org/10.1155/2019/4158213 3. Sanni L, Onitilo M, Oyewole OB, Keiths T. and Westby A. Studies into Production and Qualities of Cassava Grits (Tapioca) in Nigeria. Paper presented at the sixth International Scientific Meeting of the Cassava Biotechnology Network, 2004; 8–14, CIAT, Cali Columbia, 200. 4. Hotz, C. and Gibson, R. (2007). Traditional food-processing and preparation practices to enhance the bioavailability of micronutrients in plant-based diets. <i>Journal of Nutrition</i>, 137(4):1097-100. 5. Altan A, McCarthy KL. and Maskan M. Evaluation of snack foods from barley–tomato 	

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	<p>pomace blends by extrusion processing. Journal of Food Engineering, (2008; 84: 231 - 242 https://doi.org/10.1016/j.jfoodeng.2007.05.014)</p> <p>6. Ramli S, Alkarkhi AF, Shin-Yong Y, Min-Tze L, and Easa AM. Effect of banana pulp and peel flour on physicochemical properties and in vitro starch digestibility of yellow alkaline noodles. Int. J. Food Sci. Nutrit., (2009; 60 (4):3 26-340 ,10.1080/09637480903183503.)</p> <p>Moreover, Table results are put on the Apebdext but for me and readers it should be better if put in text.</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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