

Review Form 3

Journal Name:	International Research Journal of Pure and Applied Chemistry
Manuscript Number:	Ms_IRJPAC_123512
Title of the Manuscript:	AMINO ACID PROFILE AND PROXIMATE ANALYSIS OF FERMENTED AFRICAN LOCUST BEAN (<i>Parkia biglobosa</i>) SEEDS
Type of the Article	Full length journals

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PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
<p>Please write a few sentences regarding the importance of this manuscript for the scientific community. Why do you like (or dislike) this manuscript? A minimum of 3-4 sentences may be required for this part.</p>	<p>The manuscripts provide an indepth knowledge on the concentration of amino acid content of the condiment samples, which serves as alternative source of animal protein required by the body. And the proximate composition also provide an insight on the major classes of food.</p> <p>The manuscript requires slight modification to address the issues outlined. Specifically, the abstract should be revised for clarity, the introduction should be condensed, the methods section should clarify the sample source, sample preparation and fermentation units should be stated clearly. Additionally, the reference list should be reviewed for formatting consistency.</p>	
<p>Is the title of the article suitable? (If not please suggest an alternative title)</p>	<p>The title direct and precise.</p> <p>The topic is well developed.</p>	
<p>Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.</p>	<p>Little addition may be required in the abstract.</p> <p>The abstract should be precise capturing the topic, aim of the study, methods used, results, discussion and conclusion.</p>	
<p>Are subsections and structure of the manuscript appropriate?</p>	<p>All are appropriate, although requires little modification</p> <p>Specifically, the abstract should be revised for clarity, the introduction should be condensed, the methods section should clarify the sample source, sample preparation and fermentation units should be stated clearly and a more thorough analysis of the findings and their implications.</p>	
<p>Please write a few sentences regarding the scientific correctness of this manuscript. Why do you think that this manuscript is scientifically robust and technically sound? A minimum of 3-4 sentences may be required for this part.</p>	<p>The methodology, analysis and the result of the findings is scientific and hence, going to address real life issues in the area of alternative source of protein e.g. essential and nonessential amino acids.</p> <p>The method of analysis and the results presented</p>	
<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form. =</p>	<p>The reference are sufficient and recent but not written in orderly manner, which can be corrected following the standard method of referencing from the publishers guide.</p> <p>The reference are generally relevant and current but out of guideline "authors name, year of publication, title of the publication, publisher, Vol, issue and page numbering" for exams: Dawi, A.W and Wilson, J.D. (2022). Nutritional and sensory attributes of condiment produced from a selected under-utilized seeds. <i>Dutse Journal of pure and applied sciences</i>. Vol, 8, issue 1a. or 8(1a) Pp: 179-195. And then italicize the journal while written in full.</p>	

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<p>Minor REVISION comments</p> <p>Is the language/English quality of the article suitable for scholarly communications?</p>	<p>The language is suitable and all information communicated properly.</p> <p>The article are written in clear language</p>	
<p>Optional/General comments</p>	<p>The article is recommended and in line with the real life scientific needs in addressing an under-utilized raw materials</p> <p>With the slight modification, the article is good for publication.</p> <p>Reviewer Comments Title & Abstract The title of the manuscript, "AMINO ACID PROFILE AND PROXIMATE ANALYSIS OF FERMENTED AFRICAN LOCUST BEAN (<i>Parkia biglobosa</i>) SEEDS" is clear and descriptive, effectively conveying the focus of the study. The abstract provides a concise overview of the research objectives. However, methodology is not stated clearly and there are some grammatical errors and ambiguous phrases that need revision for clarity. For instance, amino acid content should be replaced with amino acid profile. The phrase "protein rich condiment in deficient diet like what?" should be revised. The abstract could also benefit from a more explicit statement of the study's significance and remove the results from the brackets. Summary: the abstract should be precise capturing the topic, aim of the study, methodology, results, discussion and conclusion. Introduction The phrase "Most species of trees serve as sources of food and for medicinal purposes to the indigenous people in Africa." In introduction need revising, species of trees does not serve as food and medicine only in Africa. The introduction is well-structured and provides a thorough background on of the African locust bean tree. However, there is some repetition and unnecessary detail that could be condensed to improve readability. For example, the discussion on the most popular form of consumption of the African locust bean seeds is in its traditional fermentation into dawadawa (Locust beans cake), a food condiment for seasoning in traditional soups, could be more concise. The introduction should clearly write on the locust bean tree, seeds, and its end products such, articulate the gap in knowledge that this study aims to fill, particularly in the context of fermentation of the African locust bean seeds commonly used as a protein substitute in African dish, particularly Nigeria. Therefore, the introduction may consider revision to capture the key areas such as the fermentation, microorganism involved in the fermentation process. Materials and Methods The materials and methods section is detailed, but there are inconsistencies in the phrase "A quantity of 2 kg of the seeds". Fermentation period should be cross checked, and drying for 1 "hours" should hour. This discrepancy should be clarified. This is not a new product development, how do you analyze a single sample without comparison or control? The proximate composition is concise and clear, but the phrase "was should be replaced with were". Results The results section presents the findings in a straightforward manner with tables that effectively summarize the data. However, the results are not interpreted simply because it's a 1 sample analysis and it's not a new development to work without a comparison. Meanwhile the table is clear and concise. Discussion</p>	

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	<p>The discussion section touches on the key findings, but it lacks depth. There is minimal interpretation of the results in relation to the broader literature, and the potential health implications of consuming the fermented condiment dawadawa as the samples has been fully explored. The manuscript would benefit from a more thorough discussion of how the fermentation and the fermenting organism in dawadawa preparation as a commonly consumed condiment in Nigeria. Additionally, the discussion could address the potential limitations of the study, and the drying concentration of essential and non-essential amino acids.</p> <p>Conclusion The conclusion is brief and well written. It reiterates the main findings but does not provide a clear statement on the practical implications of the study or suggestions for future research. A stronger conclusion would tie the findings back to the study's objectives and provide recommendations for public health benefits or further investigation.</p> <p>References The references are generally relevant and current but out of contents, "authors name, year of publication, title of the publication, publisher, Vol, issue and page numbering" for exams: Dawi, A.W and Wilson, J.D. (2022). Nutritional and sensory attributes of condiment produced from a selected under-utilized seeds. <i>Dutse Journal of pure and applied sciences</i>. Vol, 8, issue 1a. or 8(1a) Pp: 179-195. And then italicize the journal while written in full.</p> <p>There are inconsistencies in the citation style. For example, some references include the full first names of authors, while others only use initials. The reference list should be carefully reviewed for formatting consistency according to the journal's guidelines.</p> <p>Overall Evaluation The manuscript presents interesting and relevant research on the amino acid profile and proximate composition of fermented African locust bean seeds, a traditional Nigerian condiment. The study contributes to the understanding of concentration of amino acids content in the fermented and dried condiment samples which is valuable for public health nutrition in Nigeria. However, the manuscript requires significant revision to improve clarity, coherence, and depth of analysis. Specifically, attention should be given to refining the abstract, condensing the introduction capturing the key areas, clarifying the methodology, expanding the interpretation and modifying the discussion, and strengthening the conclusion. With these revisions, the manuscript could make a meaningful contribution to the literature on benefits of amino acid and proximate composition of the condiments in the area of nutrition and public health in Nigeria.</p> <p>Recommendations Major Revisions: The manuscript requires major revisions to address the issues outlined above. Specifically, the abstract should be revised for clarity, the introduction should be condensed, the methods section should clarify the sample source, sample preparation and fermentation units should be stated clearly and a more thorough analysis of the findings and their implications. Additionally, the reference list should be reviewed for formatting consistency.</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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