

Review Form 3

Journal Name:	Journal of Advances in Biology & Biotechnology
Manuscript Number:	Ms_JABB_123819
Title of the Manuscript:	DEVELOPMENT OF SPIRULINA MILKSHAKE FOR THE NUTRITIONAL IMPROVEMENT OF HEALTH
Type of the Article	Methods article

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PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
<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 manuscript presents a valuable exploration into the preparation and sensory evaluation of spirulina-incorporated milkshakes, a topic of significant relevance in the context of nutritional enhancement and functional foods. Spirulina, a nutrient-dense algae, is known for its high protein content, vitamins, and antioxidants, making it an ideal candidate for fortifying everyday food products.</p>	
<p>Is the title of the article suitable? (If not please suggest an alternative title)</p>	<p>The title is not suitable, because it includes nutritional and health claims that are not part of the study. Suggested modification: 'Development of spirulina-incorporated milkshake and its sensory evaluation on standard scale'</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>The composition of each formulations T1, T2, and T3 should be stated clearly, the exact amounts of each ingredient in g or final concentration in % (also missing in the methods part). It should highlight the main finding and include appropriate conclusion. This study investigated the preparation method and sensory evaluation of spirulina-incorporated milkshakes, focusing on three formulations: T1 (spirulina milkshake), T2 (Spirulina-banana milk shake), and T3 (Spirulina-cardamom milkshake). Each milkshake was prepared using __ml toned milk, vanilla powder %, xanthan % and sugar %. The spirulina powder was first evaluated by incorporating at 0.5%, 1.0%, and 1.5% levels and the most acceptable 0.5% was used in all three formulations. The sensory characteristics of the formulations were evaluated through a panel of judges using a standardized scoring system. The results indicated that the 0.5% spirulina-cardamom milkshake received the highest sensory ratings, suggesting a favorable flavor profile. This study demonstrates the potential of incorporating spirulina into dairy products, contributing to nutritional enhancement while maintaining sensory appeal.</p>	
<p>Are subsections and structure of the manuscript appropriate?</p>	<p>Study design, sampling methods, sample size determination (size and selection criteria of panel of judges), data analysis and software used are missing</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 problem statement and objectives of the study are not clearly stated in the introduction part. As indicated above the methodology part lacks clear description of study design, sampling method, data analysis etc. The study included only formulations of spirulina-incorporated milkshake and lacks a control formulation without spirulina to allow comparison of sensory scores. Description of the formulation did not state exact amounts of ingredients incorporated. These facts makes the reproducibility of the study questionable.</p>	
<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</p>		

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Minor REVISION comments		
Is the language/English quality of the article suitable for scholarly communications?	Indicated in the tracked changes manuscript file	
Optional/General comments	This study presents an interesting exploration of spirulina incorporation into milkshakes, addressing a relevant area in the development of functional foods. The research effectively highlights the sensory evaluation of three distinct formulations, providing valuable insights into consumer preferences.	

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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