

## Review Form 1.7

Journal Name:	Asian Journal of Food Research and Nutrition
Manuscript Number:	Original Manuscript_AJFRN_118140
Title of the Manuscript:	Functional and Physicochemical Properties of Bread Produced from Composite Flour of Wheat, Soybean and Moringa Leaf.
Type of the Article	Research Article

### General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(<https://journalajfrn.com/index.php/AJFRN/editorial-policy>)

### 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>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</b></p>	<p>1. The manuscript is important for the scientific community as it explores the potential of using composite flours specifically, wheat, soybean, and moringa leaf flour in bread production. This study contributes to the growing body of research on alternative and enriched food sources, addressing nutritional deficiencies and offering functional benefits. The findings on the enhanced mineral and vitamin content, as well as the overall acceptance of the bread, suggest practical applications in improving dietary diversity and food security. Such research is valuable for food scientists, nutritionists, and the food industry in developing nutritious and acceptable food products.</p> <p>2. The title of the article is reflecting its content and purpose.</p> <p>3. The following comment can be considered to enhance the quality of the manuscript: The authors should reword the abstract and avoid using abbreviations or short forms. The data mentioned in the abstract is difficult to understand. Please rephrase it in the same format to clearly convey the mineral and vitamin composition.</p> <p>4. The author should reword the figures in a similar format to enhance understanding.</p> <p>5. It seems appropriate for publication.</p> <p>6. The references should be formatted according to the guidelines of the target journal to ensure consistency and compliance with their citation style. This ensures that the manuscript meets the journal's requirements and maintains a professional appearance.</p>	
<p><b>Minor</b> REVISION comments</p> <p>1. <b>Is language/English quality of the article suitable for scholarly communications?</b></p>	Minor revision	
<p><b>Optional/General</b> comments</p>		

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**PART 2:**

	<b>Reviewer's comment</b>	<b>Author's comment</b> <i>(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)</i>
<b>Are there ethical issues in this manuscript?</b>	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

**Reviewer Details:**

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