

Review Form 3

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_121194
Title of the Manuscript:	Nutritional and Techno-Functional Properties of Noodles with Orange Fleshed Sweet Potatoes and Bio-fortified Beans
Type of the Article	Original Research Article

General guidelines for the 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 guidelines for the Peer Review process, reviewers are requested to visit this link:

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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>This manuscript is important for the scientific community as it explores the potential of incorporating nutrient-rich ingredients like orange-fleshed sweet potatoes (OFSP) and bio-fortified beans (BFB) into widely consumed foods like noodles, addressing both nutritional deficiencies and consumer demand for convenient foods. I appreciate the study's focus on enhancing the nutritional profile of a staple food while maintaining its practical appeal, making it a valuable contribution to food science and nutrition. However, the manuscript could be further strengthened by including sensory and textural evaluations, which are crucial for understanding consumer acceptance and the overall quality of the enhanced noodles. Despite this, the research provides a solid foundation for future studies aiming to create more nutritious food options.</p>	
<p>Is the title of the article suitable? (If not please suggest an alternative title)</p>	<p>Yes</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>Wheat or wheat flour? Mention the substitution levels of fleshed sweet potatoes (OFSP) and bio-fortified beans (BFB). Write 80 °C instead of 80.0 °C The author should remove double spacing before starting the statement "The control and nutrient-enhanced noodle".</p>	
<p>Are subsections and structure of the manuscript appropriate?</p>	<p>1. INTRODUCTION Studies should be reported in the given statement "Biofortified beans and orange-fleshed sweet potatoes have also been used for the production of noodles. However, there is limited on the properties of noodles produced from biofortified beans and orange-fleshed sweet potatoes in the production of nutrient enhanced noodles".</p> <p>2. MATERIAL AND METHODS Section 2.2: Which software has used to develop RSM? How many independent variables and levels were used? Complete mention the experimental design including all the independent variables, dependent variable with selected ranges, and the type of design selected in this study. How many combinations were obtained from 6 different independent variables? Kindly provide the results for each of the combinations in graphical or table form. How the optimized results were obtained from the whole combinations, kindly include. Could you please specify the source from which the optimized results were derived? It would be helpful to understand the methodology used to determine that the data presented in Table 1 represents the optimized outcomes. If the provided data in Table 1 is optimized based on the several combinations of composite mix, then it should move in the results and discussion section. Section 2.4: Units of absorbance (A) and sample weight (p)? Where are the equations number?</p> <p>3. RESULTS AND DISCUSSION Before presenting the proximate composition of the noodles, it is essential to first explain the results obtained from Response Surface Methodology (RSM). This explanation will provide readers with a clearer understanding of the optimization process used in the preparation of nutritionally enriched noodles. By detailing the RSM findings upfront, readers will gain insight into how the various factors influenced the formulation of the noodles. Which enzyme was used to conduct the test for dietary fibre? Please mention in the materials and methods section. Replace 'carbohydrate' in place of 'carbohydrates' in Table 2.</p>	

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	<p>Section 3.2: Write “The cooking properties of control and OFSP and BFB incorporated noodles”.</p> <p>Section 3.4 Add ‘.’ at the end of the statement.</p> <p>I recommend that the authors consider incorporating a comprehensive morphological analysis of the composite flour-based noodles. This could include techniques such as Scanning Electron Microscopy (SEM), X-ray Diffraction (XRD), and Fourier Transform Infrared Spectroscopy (FTIR). The analysis can help identify the distribution and interaction of the composite flour components, offering insights into how these factors affect the noodle's physical properties, understanding the crystallinity can inform how the flour interacts with water and heat during cooking, which is crucial for texture and cooking quality. valuable information about the chemical interactions between the components of the composite flour and how they contribute to the nutritional profile and sensory attributes of the noodles.</p> <p>In addition to the morphological analyses, I recommend that the authors include texture studies of the cooked noodles and conduct sensory evaluations. These assessments are crucial for understanding the overall quality and consumer acceptance of the noodles. This holistic approach will be beneficial for both scientific understanding and practical application in the food industry.</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 manuscript is generally scientifically robust and technically sound, as it employs a well-established methodology (RSM) to optimize the formulation of nutrient-enhanced noodles and evaluates key properties such as proximate composition, carotenoid content, mineral content, cooking properties, and color. However, the study could be strengthened by addressing the absence of morphological analysis, textural analysis, and sensory evaluation, which are critical for a comprehensive assessment of the noodles' quality and consumer acceptability. These additional analyses would provide a more complete understanding of the impact of wheat substitution on the structural and sensory properties of the final product.</p>	
<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</p>	<p>Yes.</p>	
<p>Minor REVISION comments</p> <p>Is the language/English quality of the article suitable for scholarly communications?</p>	<p>Yes.</p>	
<p>Optional/General comments</p>	<p>. I have recommended major revisions, and it is essential that you address the reviewers' comments thoroughly. If you can adequately respond to their feedback, I will consider the manuscript for acceptance in the future.</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>Are there ethical issues in this manuscript?</p>	<p><i>(If yes, Kindly please write down the ethical issues here in details)</i></p>	

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