

Review Form 3

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|--------------------------|--|
| Journal Name: | Asian Journal of Food Research and Nutrition |
| Manuscript Number: | Ms_AJFRN_129476 |
| Title of the Manuscript: | The Development Goat Patties using Red Onion Peel (<i>Allium cepa</i> L.) Powder as Fiber Agent |
| 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: 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> |
|---|--|--|
| Please write a few sentences regarding the importance of this manuscript for the scientific community. A minimum of 3-4 sentences may be required for this part. | This manuscript holds significant importance for the scientific community as it explores the innovative use of red onion peel powder, a byproduct often discarded, as a functional ingredient in food processing. This research contributes to sustainable food innovation by utilizing a natural source of fiber, which can improve the nutritional value of goat patties, addressing the growing demand for healthier, high-fiber food products. Moreover, it may inspire further studies on the potential applications of agricultural waste, offering both environmental and economic benefits, and aligning with the increasing global focus on reducing food waste and enhancing food quality. | |
| Is the title of the article suitable? (If not please suggest an alternative title) | Yes | |
| 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. | | |
| Is the manuscript scientifically, correct? Please write here. | Yes | |
| Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form. | Yes It contain recent references | |
| Is the language/English quality of the article suitable for scholarly communications? | Yes | |
| Optional/General comments | Add texture analysis of product Add lipid oxidation analysis of product since its meat based product | |

PART 2:

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

Reviewer Details:

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|---|---|
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| Department, University & Country | Kerala University of Fisheries and Ocean Studies, India |