

Review Form 1.7

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_119450
Title of the Manuscript:	Development of Tricolour Chocolate from Powder Extract of Drumstick Leaves and Carrots
Type of the Article	Original 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://www.journalejns.com/index.php/EJNFS/editorial-policy>)

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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>Compulsory REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</p>	<p>YES, it presents an innovative approach to enhancing the nutritional profile of white chocolate by incorporating functional ingredients.</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>Yes, the English quality of the article is suitable.</p>	
<p>Optional/General comments</p>	<p>The manuscript titled "Development of Tricolour Chocolate from Powder Extract of Drumstick Leaves and Carrots" presents an innovative approach to enhancing the nutritional profile of white chocolate by incorporating functional ingredients.</p> <p>Strengths:</p> <p>Innovative Concept: The idea of enhancing white chocolate with drumstick leaves (<i>Moringa oleifera</i>) and carrot powder is creative and addresses the growing consumer demand for functional foods.</p> <p>Comprehensive Methodology: The methodology is detailed, covering the sample procurement, preparation, and various analyses. This thoroughness ensures reproducibility and reliability of the results.</p> <p>Physiochemical and Proximate Analysis: The manuscript provides a comprehensive analysis of the physiochemical properties (pH, TSS, acidity) and proximate composition (moisture, protein, fat, ash, crude fiber, carbohydrates). This data is crucial for understanding the nutritional and functional qualities of the developed chocolate.</p> <p>Sensory Evaluation: Conducting a sensory evaluation with semi-trained panelists adds a practical perspective to the study, indicating the potential market acceptability of the product.</p> <p>Health Benefits Highlighted: The manuscript effectively highlights the health benefits of <i>Moringa oleifera</i> and carrots, which are known for their rich nutritional profiles and therapeutic properties.</p> <p>Weaknesses:</p>	

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	<p>Control Comparison: The comparison with control samples is somewhat limited. More detailed comparisons with existing functional chocolates or similar products could provide a clearer picture of the innovation's impact.</p> <p>Recommendations for Improvement:</p> <p>Expand Literature Review: Include more comprehensive background information on functional foods and previous studies on incorporating such ingredients into confectionery products.</p> <p>Detailed Methodology: Provide more detailed information on the formulations used in sensory evaluations and the reasoning behind the selection of specific ingredient ratios.</p> <p>Discussion on Allergens: Address the potential allergenicity of the product due to the inclusion of almonds and suggest possible alternatives or labeling strategies.</p> <p>Commercial Viability: Discuss potential challenges and solutions for commercial production, including cost analysis, shelf life, and marketing strategies.</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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