

Review Form 3

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_123866
Title of the Manuscript:	FROM GRAIN TO GUT HEALTH: RAGI MILK EXTRACTION AND PROBIOTIC PRODUCT DEVELOPMENT
Type of the 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 article is significant to the scientific community as it explores innovative methods for the extraction and utilization of ragi milk, a nutrient-rich and underutilized resource. By optimizing the extraction processes and evaluating the sensory and nutritional profiles of different ragi-derived probiotic products, the study contributes valuable information in the development of sustainable and health-promoting plant-based alternatives. The research highlights the potential of ragi as a functional ingredient, thus supporting the broader goals of improving gut health and advancing plant-based food technologies. I appreciate this manuscript for its comprehensive approach, combining rigorous processing optimization with practical applications and sensory evaluations, which increases its relevance to both researchers and industry practitioners interested in sustainable food innovations.</p>	
<p>Is the title of the article suitable? (If not please suggest an alternative title)</p>	<p>The title of this article is quite suitable as it effectively captures the essence of the study.</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 abstract of the article is fairly comprehensive but requires some improvements as it does not summarize the main findings and conclusions of the article:</p> <ul style="list-style-type: none"> - Mention the specific improvements in sensory evaluations or nutritional benefits observed in the probiotic products. - Note how the developed products might influence dietary practices or contribute to the plant-based probiotic market. - Include a brief mention of the methodology used for sensory and nutritional analysis to provide context for the results. 	
<p>Are subsections and structure of the manuscript appropriate?</p>	<p>The structure of the manuscript is generally adequate, but a few adjustments could improve clarity and organisation:</p> <ol style="list-style-type: none"> 1. The introduction could benefit from a more explicit connection to the objectives of the study. 2. Materials and methods: <ul style="list-style-type: none"> • Detail how ragi was obtained and pre-processed. (it is mentioned that the malting was carried out according to the procedure suggested by Chilakawar and Pawar (2015), with the necessary modifications, but it is not clear what the modifications consist of). • Explain NIRS technique and its application. • Extraction of Ragi Milk: explanations are needed regarding: "The slurry was then cooked for an additional 5 minutes". Is it not clear here what cooking means? • Probiotic Product Development: Describe the steps involved in the preparation of each product. • Curd ragi: what kind of culture was used, what was the thermostatic temperature, in what ratio was the mixture made with regular yoghurt and what does regular yoghurt mean? • Ragi ice cream - which is the exact recipe so it can be reproduced. • Ragi Ambli – what is the fermentation temperature; what is the ratio of the mixture with whipped milk, the type of whipped milk used; what are the amounts of sugar, cumin seed powder and black salt used. • Sensory evaluation: Describe the methods and criteria used for sensory evaluation. Please provide a citation for the sensory evaluation methods. When the sensory analysis was conducted (day of tests)? • Statistical analysis: Specify the statistical tests used and their purpose. 3. Results and Discussion: This section is well organised but could be improved with a clearer separation between results and discussion. <p>Results: Present all key findings, including tables and figures, with brief descriptions. It is not clear what the variants T1, T2, T3 mean (the same notations used in table 2 and table 3).</p> <p>Discussion: While the results are discussed fairly extensively, in most cases, there is a lack of a more detailed comparison of the findings with those of other authors. In the tables in particular, it would be useful to describe the notations used.</p> 4. Conclusion: This section summarises the results well, but does not clarify which are the valued variants (which is variant T3, T2). The conclusion could be strengthened by connecting to the objectives of the study and suggesting future research directions. 	

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<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>This manuscript has scientific and technical potential due to its approach to optimise the extraction of ragi milk and develop probiotic products. The study uses well-established methods for grain processing, including soaking, germination and drying, and uses precise analytical techniques such as near-infrared spectroscopy (NIRS) for nutritional assessment. Sensory evaluation of probiotic products is performed with a 9-point structured hedonic scale and analysed using appropriate statistical methods, ensuring reliable and valid results. In addition, the manuscript includes a comprehensive discussion of physical properties, nutritional content, and sensory attributes, enhancing the scientific rigour and contribution to the field of plant-based foods. The integration of these detailed methodologies and analyses underscores the technical soundness of the research and its potential impact on the advancement of plant-based nutritional alternatives.</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, the bibliographic references are recent and relatively sufficient. There are 20 studied bibliographic titles published between 2010 and 2023.</p>	
<p><u>Minor REVISION</u> comments</p> <p>Is the language/English quality of the article suitable for scholarly communications?</p>	<p>The English quality of the article is generally suitable for scholarly communication.</p>	
<p><u>Optional/General</u> comments</p>	<p>In light of the data you obtained, you should scientifically explain why the food industry should consider your product and why consumers should prefer such a beverage.</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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