

Review Form 3

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| Journal Name: | European Journal of Nutrition & Food Safety |
| Manuscript Number: | Ms_EJNFS_128570 |
| Title of the Manuscript: | EVALUATION OF MACRONUTRIENTS, FUNCTIONAL PROPERTIES OF COMPOSITE FLOUR AND SENSORY PROPERTIES OF THE DEVELOPED BISCUITS |
| Type of the Article | Original Research Article |

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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 (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here) |
|--|---|---|
| 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. | 3 kinds of leguminous seed from Fabaceae family (soy bean, bambara bean, African yam bean) were studied to enhance the nutritional composition (protein content) of snacks (biscuits). Healthy eating, the proper protein intake and utilizing indigenous plants are important topic over the world. The consumer acceptance on the basis of the food sensory properties is a key to successful food development. These aspects are discussed in the manuscript. | |
| Is the title of the article suitable? (If not please suggest an alternative title) | The title is suitable. | |
| 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. | The place and the duration section is unnecessary. Correction is needed in case of the term “ after the unit operation”. Conclusion section can be complemented from Both positive and negative results (bambara groundnut biscuit's acceptance). Check the unit of measurement in case of the results for the composite flours' functional properties. | |
| Is the manuscript scientifically, correct? Please write here. | <p>More corrections are necessary. An introduction section that better supports the topic, the precisely described methods part, is essential for the manuscript. The info of Introduction section connects loosely to the topic. The authors could make a few additions to explain why they did this study e.g. variety of biscuits, or it would be advisable to present the studied seeds based on their common properties, and their essential amino acid content. Based on the essential amino acid content taken from the literature or nutrient table, prove that the tested leguminous crops can indeed be considered complete.</p> <p>The aim of the study is needed to be written at the end of the Introduction section.</p> <p>In the method section especially the functional properties' determination need strong correction. Based on the given descriptions, those measurement are non-repeatable. Please write the methods in brief. The terms water adsorption capacity, solubility index, swelling (power) index are used inconsistently. In case of functional properties, there are anomalies or improper the usage of the unit of measurements. Correct the baking temperature. Protein determination: correction factor is needed.</p> <p>Results: Title of table 1 needs correction. Samples' results in the tables are hardly traceable, so complement them with sample names or use logical abbreviations for them.</p> <p>The study reached obvious results.</p> <p>Discussion: Incorrect use of</p> <ul style="list-style-type: none"> - WAC, see: "Water absorption capacity (WAC), the amount of water absorbed by food or flour in order to achieve the desired consistency and also to produce a high-quality food product, was reported to be 2.31- 3.02 kg/m²...." - "The taste scores of the biscuits ranged from 8.05 to 6.00%....." - "...the addition of bambara groundnut-ground bean seed-moringa seed flour decreased the mean score of the general acceptability from 4.87 to 7.20 as the concentration of the blends increased.." - "the solubility ranged from 2.32g/l - 2.70 g/l;" - "the crude protein content of the composite flour ranged from 12.10...." – D sample was 100% Wheat flour, not composite flour. <p>Explain why you compared the results to the Cassava results.</p> <p>Conclusions: Give recommendation how the bambara bean biscuits' acceptability can be increased.</p> | |
| Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form. | There are too many references. | |

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| Is the language/English quality of the article suitable for scholarly communications? | yes, it is. | |
| Optional/General comments | | |

PART 2:

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| | 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> | |

Reviewer Details:

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|---|---|
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