

Review Form 3

Journal Name:	Journal of Advances in Biology & Biotechnology
Manuscript Number:	Ms_JABB_129378
Title of the Manuscript:	Nutritious raw soumbala seasoning, an alternative for its valorization and acceptability
Type of the Article	

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.	This manuscript is of significant importance to the scientific community as it addresses the nutritional potential and acceptability of raw soumbala seasoning, a traditional fermented condiment widely used in West Africa. By exploring its nutritional composition and potential for valorization, the study provides insights into enhancing the dietary quality and health benefits of indigenous foods. Furthermore, the work contributes to food science by promoting the utilization of local and underexploited resources, supporting sustainable agricultural practices, and fostering food security. Its findings could encourage further research into the development and diversification of traditional condiments, improving their appeal and nutritional value for broader acceptance globally.	
Is the title of the article suitable? (If not please suggest an alternative title)	The current title, " Nutritious Raw Soumbala Seasoning, an Alternative for Its Valorization and Acceptability ", is informative.	
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 abstract is informative and provides a general overview of the study, but it could benefit from some improvements for clarity, completeness, and focus. Include a brief background on why <i>soumbala</i> was chosen as a focus. For example, mention its traditional usage, health benefits, or cultural significance. Provide insight into the criteria used for sensory evaluation (e.g., taste, texture, aroma).	
Is the manuscript scientifically, correct? Please write here.	The study focuses on <i>soumbala</i> as a nutritious, affordable, and culturally relevant food addresses global challenges of malnutrition and non-communicable diseases. The introduction provides a clear background on <i>soumbala</i> , its nutritional benefits, and the challenges of acceptability due to its sensory properties (The introduction focuses heavily on <i>soumbala</i> 's raw state benefits. Expand discussion on the role of spices in enhancing nutritional and sensory properties to provide better context for the chosen formulation approach). Clarify why specific spices were selected, are they traditional complements to <i>soumbala</i> , or do they add unique health benefits. Acknowledge the limitations of the current study, such as the exclusion of mineral content or long-term acceptability studies.	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	No	

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Is the language/English quality of the article suitable for scholarly communications?	Yes	
Optional/General comments	The authors declare that there is no conflict of interest.	

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>	

Reviewer Details:

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