

Review Form 3

Journal Name:	Archives of Current Research International
Manuscript Number:	Ms_ACRI_130034
Title of the Manuscript:	Effect of Whey Protein Concentrate and Little Millet on the sensory attributes of Low-fat Greek yoghurt spread
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 is of significant importance to the scientific community as it contributes to the growing body of research focused on functional dairy products. By demonstrating the potential of whey protein concentrate (WPC) and millet to enhance the sensory and nutritional qualities of low-fat Greek yoghurt spreads, this study addresses the increasing demand for healthier, innovative food options. The results provide valuable insights into the synergistic use of traditional and modern ingredients to develop sustainable and nutritious food products. In addition, this research provides a basis for further research into the use of WPC and ancient grains in functional food formulations, promoting both consumer health and the advancement of the food industry.	
Is the title of the article suitable? (If not please suggest an alternative title)	The title of the manuscript is appropriate and relevant to its content	

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<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 seems comprehensive, covering all the key aspects of the research. It includes the objectives of the study, which focused on the development and evaluation of a low-fat Greek yoghurt spread with whey protein concentrate (WPC) and small millet. The methodology is outlined, detailing ingredient concentrations, sensory evaluation methods and statistical analysis. The results are summarised, highlighting the optimal concentrations of WPC and millet for sensory attributes and overall acceptability. Finally, the conclusion effectively emphasises the significance of these findings for the development of healthier, functional dairy spreads. However, depending on the intended audience, the abstract could benefit from explicit mention of the broader implications of the study, such as its contribution to addressing health-conscious consumer trends or sustainable food innovation.</p>	
<p>Is the manuscript scientifically, correct? Please write here.</p>	<p>I have some comments and suggestions for the authors:</p> <ul style="list-style-type: none"> - The methodology should be detailed as there is insufficient information on the standardization of protein and fat concentration in the original Greek yoghurt. This may affect the reproducibility of the study. - Extending the rheological analysis to include a detailed assessment of the rheological properties (viscosity, flow and elasticity) would complement the sensory analysis. - Include a table with specific nutritional information about the finished product (protein, carbohydrate, fat, fiber, minerals) to support the product benefit claims. - Conduct a stability test to determine how the characteristics change over time when stored refrigerated. Determine the shelf life of the resulting product. - It is not clear how many people are involved in sensory analysis. It is not clear if the panel includes different demographics (age, gender, food culture) that may influence sensory preferences. - Include a direct comparison between the developed product and other similar products available on the market to highlight relative advantages. - Provide clear guidance to the food industry on how the product could be commercially implemented. - Figure 2 and Figure 3 have the same title. Correct the title Figure 2 	
<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</p>	<p>The bibliographic references are up to date, but 13 bibliographic references are rather few for a scientific article.</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>Optional/General comments</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>	

Reviewer Details:

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