

Review Form 1.6

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| Journal Name: | Asian Food Science Journal |
| Manuscript Number: | Ms_AFSJ_81187 |
| Title of the Manuscript: | Glycemic responses by coconut (<i>Cocos nucifera</i>) jaggery and cane sugar (<i>Saccharum officinarum</i>): A comparative study |
| 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.journalafsj.com/index.php/AFSJ/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) |
|-------------------------------------|---|--|
| Compulsory REVISION comments | <p>'Sugarcane jaggery is more popular and it is about 65 % of world jaggery production [4]. The remaining 30% of the world jaggery requirement is fulfilled by the harvested palm sap'</p> <p>Is that to mean 35% or what about the 5 % jiggery production?</p> <p>The glycemic index of a food depends on the proportions of resistant starch; amylose and amylopectin ratios and many other facts [13]. Please mention at least 2 or 3 more and say after that. Other facts...</p> <p>Reference in table 2 are not clear to me it needs some explanation and the table it self needs size reduction and make it readable...</p> <p>Reference writing is not consistent, for e.g. some of journals in abbreviation some are full name... some contains it needs major modification</p> | |
| Minor REVISION comments | <p>Abbreviations: Glycemic Indices – GI Total starch - TS Resistant starch – RS Digestible starch – DS no need of repetition since already mentioned in the abstract</p> <p>Digestibility of food depends on the physical and chemical characteristics; if rich in dietary fiber, lower rate of digestibility has been observed [8]. Food is categorized based on its glucose response behavior referred as the glycemic index (GI). GI is defined as the area under the β-glucose response curve (IAUC) after consuming 50g of digestible carbohydrate contain test meal to the blood glucose response of 50 g of pure glucose or white bread by the same healthy individual. Glucose or white bread is used as standard food with a GI value of 100 [9]. Then, food is ranked in three categories as a low glycemic food (<55), medium glycemic food (56-69) and high glycemic food (>70) [10].</p> <p>Flow of the statement in the paragraph needs some correction</p> <p>Minor differences in resistant starch quantities between coconut jaggery and cane sugar might not have a considerable role in the reduction of glycemic responses. Although resistant starch has an ability of escaping digestion in the small intestine [14] coherence problem</p> | |
| Optional/General comments | | |

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PART 2:

| | Reviewer's comment | Author's comment <i>(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)</i> |
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| 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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