

Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_86764
Title of the Manuscript:	QUALITY EVALUATION OF GRUELS FROM MALTED SORGHUM- MORINGA OLIFERA FLOUR BLENDS
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:

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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>The manuscript needs to be clarified and supplemented.</p> <p>Some of the findings in the text do not appear to be substantiated (red in the text)</p> <p>In the tables, superscript indications referring to the result of the statistical analysis are to be understood only within lines and not between lines.</p> <p>In the tables, there are no superscripts for the comparison between the rows, i.e. between the types of moringa flour, but the text regularly contains statements.</p> <p>Data from further statistical analysis may need to be provided and a capital letter superscript could indicate the comparison between groups.</p> <p>Ordinal number of tables are incorrect, their reference in text is correct.</p> <p>Figure 1. Fermentation parameters supplementation regarding °C and starter culture etc.</p> <p>Figure 3 is incomplete, needs improvement.</p> <p>Deletion of text parts, because the research does not contain any data of them.</p> <p>Text supplement needed: description of the research purpose at the end of the introduction chapter.</p> <p>Brief description of analytical methods.</p> <p>The text contains editing errors in some part.</p> <p>page 12.: brief explanation of Ogi.</p> <p>Simplification of sample codes in Table 1 would be appropriate (see below) e.g. Key: "A = Control =100% SF; Boiled samples: B5 = 95SF + 5BMSF; B10 = 90SF + 10BMSF; B15 = 85SF + 15BMSF; B20 = 80SF + 20BMSF Roasted samples: R5 = 95SF + 5RMSF; R10 = 90SF + 10RMSF; R15 = 85SF + 15RMSF; R20 = 80SF + 20RMSF"</p> <p>Improvement of reference to samples in the text.</p>	
Minor REVISION comments		
Optional/General comments	<p>Through this valuable research, we increase our knowledge about new foods, new processes, and new materials for food development.</p> <p>The research shows the importance of the by products for increasing the variety of food materials, save phytochemicals and eliminate malnutrition.</p> <p>The research is highly informative in terms of the number of components examined.</p> <p>The evaluation of the results is consistent.</p> <p>A further valuable result could be obtained by statistical analysis of the data grouped from other aspects.</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)
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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