

Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_ EJNFS_70452
Title of the Manuscript:	Evaluation of Finger Millet Herbi Dumpling for Proximate composition, Minerals and Micronutrient Content
Type of the 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:

(<http://peerreviewcentral.com/page/manuscript-withdrawal-policy>)

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	In section "Results and Discussion": 1. There should be further explanation as to indicating the product for beneficial use by diabetics. As mentioned both in "Introduction" and in "Results", one of the raw materials is rich in starch (which breaks down into 2 molecules of glucose), reflecting in the composition of macronutrients as high values of carbohydrates. Therefore, in principle, the product should not be consumed by diabetics	
Minor REVISION comments	In section "Material and Method": 1. Flours and other dry products are easily contaminated by fungus and yeast, so they should be carefully analyzed to avoid cross-contamination of the final product. The purchase of some flours in the market is a risk factor for these contaminations, if they are not of safe origin. 2. The paper should mention the hygienic and sanitary measures taken while handling the product and throughout the production line, since it is a key factor to ensure the safety of the final product. as well as guidance for those who are going to produce them. Without these precautions, the ones correctly detailed and explained regarding the packaging may be in vain. In section "Results and Discussion": 1. Specific analysis should be carried out in order to distinguish which types of carbohydrates are present, as the quantified value is very high.	
Optional/General comments	The paper is interesting, practical and easily replicable, and the final product has good nutritional value in terms of micronurient values. Observations presented here are only intended to enhance the research, in no way diminishing its technical or scientific value	

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?	(If yes, Kindly please write down the ethical issues here in details)	

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