

Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_83325
Title of the Manuscript:	Nutritional Potential of Pulp Powders of Safou (<i>Dacryodes edulis</i> var <i>Edulis</i>): Effects of Cooking Treatments
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.journalejnfs.com/index.php/EJNFS/editorial-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	<ul style="list-style-type: none"> - In the abstract, reduce the number of numerical results, highlighting only a larger range or the main ones. The authors needs to be more direct and practical presenting the results in abstract. - In tables 1 and 2, put in the footer the information about the abbreviations of the samples - In physicochemical composition of Safou pulp powders please explain why the treatments influence in higher carbohydrates levels. - Please include the results into the brackets, in the text, after each analysis designation. - What could be the influence of high water absorption capacity in the flours stability? 	
Minor REVISION comments	<ul style="list-style-type: none"> - Review the formatting of manuscript, according Journal's guideline. 	
Optional/General comments	<p>The manuscript entitled "Nutritional Potential of Pulp Powders of Safou (<i>Dacryodes edulis</i> var <i>Edulis</i>): Effects of Cooking Treatments" is an interesting paper and presents relevance for food technology. The authors determined the biochemical compositions, functional properties, antioxidant activity and anti-nutritional factors of Safou pulp powders that underwent different technological treatments such as cooking (steaming and boiling) and found interesting results, suggesting different Safou pulp power application.</p>	

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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>
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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