

**Editor's Comment:**

The paper discuss very well known data in this sense is poor. They attempted to answer to the referees questions.

But, mostly, the English is terrible (see abstract and many other part of the manuscript) i.e.

1. Millets have nutraceutical properties in the form of antioxidants which prevent deterioration of human healt. DETERIORATION?

Again: 2. Marconi processing Marconi (who is Marconi???) was processed into flour, using

3. These results agree with work by [33] (unusual way to make reference they use the same all over the paper). From the same table it can be concluded that the percentage of sediment ranged from 10 to 28 ml for wheat and barley meals. ?????

4. This result is agreement with [36].

5. . Those results in Paolo (who is Paolo???) with those obtained by [37] who said that the presence of damaged starch tends to increase water absorption. And [38] reported that ??????

And so on, the previous referees have not noticed this aspect which is very important.

**Editor's Details:**

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