



SDI Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_48181
Title of the Manuscript:	Formulation and Quality evaluation of Ready-To-UseGari from Cassava mash and mango fruit mesocarp 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:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)

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		
Minor REVISION comments	Line 4: The title should be changed to ready to eat Gari..... Line 11: Keywords should be reduced to atleast 5 Line 64: Cross check the drying teperature (601°C)	A slight change in the title has been effected. Based on the authors' guideline given in the journal's template, we took the liberty to choose between 4-8 keywords that best described the study. In this case, we decided to use just 7 keywords. The drying temperature was cross checked and necessary correction effected.
Optional/General comments		

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>	