



**SDI Review Form 1.6**

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|--------------------------|---|
| Journal Name:            | <a href="#">Asian Food Science Journal</a>  |
| Manuscript Number:       | Ms_AFSJ_48736   |
| Title of the Manuscript: | INVESTIGATION ON NUTRIENT AND ANTINUTRIENT CONTENT OF ROASTED COMPOSITE CORN FLOUR FOR HOMEMADE COMPLEMENTARY FOODS |
| 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://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)



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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)  |
|-------------------------------------|---|--|
| <b>Compulsory</b> REVISION comments | Minor corrections were observed in the manuscript   | Minor revisions were observed  |
| <b>Minor</b> REVISION comments      |   | Minor revisions were observed  |
| <b>Optional/General</b> comments    | <p>1. Minor corrections were observed in the abstract</p> <p>2. <b>Introduction</b>,<br/>I think these are some of the corrections in introduction. So please read through and provide a feedback for the answers.</p> <p>3. <b>Materials and Methods</b><br/>. Please read through line by line and effect all the corrections.</p> <p><b>Results and Discussion</b><br/>Please rephrase some of the write-up</p> <p><b>Acknowledgement</b><br/>No Acknowledgement</p> | <p>Title is rephrased<br/>Abstract is rephrased</p> <p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>- <b>L 29:</b> survival is suppressed</li> <li>- <b>L28:</b> to promote high growth (adding)</li> <li>- <b>L37:</b> good quality infant flours exist in the market but they are imported and expensive industrial products. (complementary food is replaced by infant flours and on is replaced by in)</li> <li>- <b>L39:</b> ...adequate products to meet nutrient needs of the child. Among these local products, maize (Zea mays) is an important...(adding)</li> <li>- <b>L40-41:</b> precision of the protein level: This cereal is known to provide appropriate amount of energy and carbohydrate unlike its low levels of proteins (10%) [2]</li> </ul> <p><b>L42-44:</b> Reformulation: Moreover, it is well known that anti-nutritional factors like tannins, oxalates and phytates present in cereal grains chelate minerals divalent (iron, zinc and calcium) and proteins. Therefore, they have the ability to limit highly nutrients absorption and their availability for the body [9].</p> <ul style="list-style-type: none"> <li>- <b>L46:</b> hypogaea L.) could improve the balance diet in Africa if their consumption is increased [10]. Food fortification is therefore (could improve the balance diet replaced complement the nutrient deficiency)</li> <li>- <b>L47:</b> ... strategy for improving nutritional quality (adding)</li> </ul> <p><b>L51 to 55:</b> In order to make ..... improved and enriched roasted corn flour formulation with its traditional roasted counterpart. (Rephrased)</p> <p><b>Material and methods</b></p> <ul style="list-style-type: none"> <li>- <b>L62:</b> 2.2- Production and Formulation of Flours (reformulation of the sub-title)</li> <li>- <b>L81:</b> Figure 1: Process flowchart on the preparation of flours (reformulation)</li> </ul> <p><b>L81:</b> deleting of pH</p> <p><b>L121:</b> Proximate analysis and ..... The data collected were .....(reformulation)</p> <p><b>Results and discussion</b></p> <p><b>L130-131:</b> deleting of pH, titratable acidity and starch</p> <p><b>L133-137:</b> Indeed, [18] has reported ..... also justify this low water content. (reformulation)</p> <p><b>L146-148:</b> As all types of ..... which should be less than 10 % (reformulation).</p> <p><b>L220-221:</b> Table 3 depicted .....studied flours. (reformulation)</p> <p><b>L229-230:</b> ....the low levels in tannins, ..... during processing of the composite flour. (reformulation)</p> <p><b>Conclusion (Reformulation)</b></p> <p><b>Acknowledgements:</b> there is no acknowledgement</p> |
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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) |   |