



SDI Review Form 1.6

Journal Name:	Asian Journal of Applied Chemistry Research
Manuscript Number:	Ms_AJACR_48900
Title of the Manuscript:	Effects of Continuous Deep Fat Frying on the Physicochemical Properties of Assorted Brands of Edible Cooking Oils Sold in Greater Metropolitan Kampala
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	<ul style="list-style-type: none"> - The Figure 1 is not necessary. - The Tables 1, 2 and 3 are very large. Therefore, the data presented in Figure 5 may be excluded from Tables. Alternatively, the authors may opt only for figure and exclude the tables. 	
Optional/General comments	<ul style="list-style-type: none"> - it is known that the frying oil can not be used several times. However, it is interesting to show this to society, through the observed changes in their physical and chemical properties. 	

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>	

Reviewer Details:

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