



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	Suggested title: Effects of Continuous Deep-Fat Frying on the Physicochemical Properties of Edible Cooking Oils Sold in Greater Metropolitan Kampala	
Minor REVISION comments	Check if the highlighted red is necessary.	
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>	

Reviewer Details:

Name:	F.J. Owuna
Department, University & Country	Usmanu Danfodiyo University, Nigeria