



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_48096
Title of the Manuscript:	Proximate composition, Functional and Sensory Properties of Pearl Millet, Soy flour and Baobab Fruit Pulp Composite flour as a Complementary Food
Type of Article:	Original Research Article

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
<p>I have read through the revised manuscript and these are my observations:</p> <ol style="list-style-type: none"> 1. The background still needs improvement and to provide necessary references for the statements being made 2. The conclusion needs to be tuned. Right now it sounds like a repetition of results 3. Results especially in tables 2 and 3 do not seem to be real. Standard deviations are way off and make no sense. This is may be an indicator that original results may have been tampered with. 4. There has to be a consistent way of presenting references. It is a mixture of different styles. <p>My final comment: If results in table 2 and 3 cannot be rectified, I recommend that this paper should not be accepted for publication.</p>	

Reviewer Details:

Name:	<i>Gaston Ampek Tumuhimbise</i>
Department, University & Country	<i>Makerere University, Uganda</i>