

Editorial Decision:

Please pay attention to the scientific name of plants: for example in introduction *Citrillus vulgarus* probably is *Citrillus vulgaris*) as well as *P-tuber-regium sclerotia* is *P. tuber-regium sclerotia*

At the end of introduction I suggest to add the aim of the workstation

In material and methods please add the particle size of the grounded ingredients

The sentence “The soup balls been residues remaining after the oil had been extracted from oilseeds, are important sources of nutrient for farm animals, they provide nutritionally balanced feed” is nonsense, please verify.

“The taste of the “egusi” soup balls and “egusi kirikiri” soup balls were significantly different from sesame seed and groundnut soup balls ($P < 0.05$), and ranged from 7.95% for “egusi” soup balls to 4.25% for sesame seed soup balls.” The unit of sensorial results is not %

Before concluding that soup balls are safe for up to 28 days Authors must perform at least a pH and aw measurement and consider if other pathogens could grow in the product.

Minor revision required. Check my attached file.

Author's Comment:

I have done the corrections as specified. Find attached the corrected copy.

Editor's comment	Author's comment <i>(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)</i>
<p>Please pay attention to the scientific name of plants: for example in introduction Citrillus vulgarus probably is Citrillus vulgaris) as well as P-tuber-regium sclerotia is P. tuber-regium sclerotia</p> <p>At the end of introduction I suggest to add the aim of the workstation</p> <p>In material and methods please add the particle size of the grounded ingredients</p> <p>The sentence “The soup balls been residues remaining after the oil had been extracted from oilseeds, are important sources of nutrient for farm animals, they provide nutritionally balanced feed” is nonsense, please verify.</p> <p>“The taste of the “egusi” soup balls and “egusi kirikiri” soup balls were significantly different from sesame seed and groundnut soup balls ($P<0.05$), and ranged from 7.95% for “egusi” soup balls to 4.25% for sesame seed soup balls.”</p> <p>The unit of sensorial results is not %</p> <p>Before concluding that soup balls are safe for up to 28 days Authors must perform at least a pH and aw measurement and consider if other pathogens could grow in the product.</p>	<p>Corrected</p> <p>The aim is already stated. The first sentence.</p> <p>Corrected. The sentence is changed and reference also changed</p> <p>Corrected</p> <p>The sentence removed</p>