



**SDI Review Form 1.6**

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| Journal Name:            | <a href="#">Asian Journal of Advanced Research and Reports</a>  |
| Manuscript Number:       | <b>Ms_AJARR_47350</b>   |
| Title of the Manuscript: | <b>Comparative Study of Custard Products with Turmeric (Curcuma longa) and Pawpaw (Carica papaya)</b> |
| Type of the Article      | <b>Original Research Article</b>  |

**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)   |
|--|--|---|
| <b><u>Compulsory</u></b> REVISION comments | <p><b>Abstract</b><br/> <b>Place and duration of study:</b> This research was carried out at the department of food science and technology laboratory, Owerri<br/> <b>Results:</b> the control was much accepted while the pawpaw sample was moderately accepted by the panelist.<br/> <b>Conclusion</b><br/> Line 2: has<br/> Line 3: than some commercial custard present in Nigeria</p> <p><b>Introduction</b><br/> Paragraph 1, line 2: remove and before colour<br/> remove , after color with the and as well<br/> 3: supplement to infant feeding<br/> 6: with little quantity of water to form a mixture<br/> 7: into the mixture<br/> Paragraph 2, line 5: post - harvest<br/> 6: their high moisture<br/> 7: There is need for more research work to be carried out on the useful application of pawpaw<br/> Paragraph 3,line 3: the use of tumeric has been employed in food stuff<br/> 4: as spice, it gives<br/> 5: used as colouring agent<br/> Paragraph 4, line 2: addition of pawpaw<br/> 3: add varieties<br/> 4: post- harvest<br/> 5: meets</p> <p><b>Sample preparation</b><br/> hours in full<br/> <b>Preparation of custard powder</b><br/> air tight</p> | <p>Thank you. The entire corrections in the Abstract has been effected.</p> <p>The entire corrections in the Introduction has been effected.</p> <p>The entire corrections in the Sample preparation has been effected.</p> |
| <b><u>Minor</u></b> REVISION comments      | <p>2.3 line 1: for the determination<br/> 2: determination<br/> 2.51 line 6: were inoculated into already prepared sterile PDA plates<br/> 8:add to line 7, using the spread plate technique as</p>  |   |



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|                                  | <p>11: plates were; NA culture plates were</p> <p>3.1.1. ranged</p> <p>3.1.3, line 4: which might be as a result of the protein from pawpaw</p> <p>Line 5: view</p>   | The entire corrections in this section has been effected.   |
| <b>Optional/General</b> comments | <p>Reflection on the topic , the topic is incomplete, my opinion is that it should end with to increase or improve the nutritional value</p> <p>Remove all internal boarders from tables</p> <p>Stick to one method of preparation, either flow diagrams or by explanation</p> <p>Pictures taken with phones should be labelled as plates while those gotten from the Internet should be properly cited from the sources where they are derived from</p> <p>Result should be separate from discussion</p> <p>Present your result first in tables before discussing on them in discussion section.</p> <p>Discussion should be backed up by previous research carried out on your topic or related to it,to support your claim or otherwise</p> <p>2.5.1 Formula not completed</p> <p>Work more on your references</p> | <p>Noted. The new title is “<b>Comparative Study on the Proximate Composition, Functional and Sensory Properties of Turmeric (<i>Curcuma longa</i>) and Pawpaw (<i>Carica papaya</i>) Custard Products</b>”</p> <p>There are no internal borders on the Tables.</p> <p>The flow diagrams have been removed.</p> <p>Pictures have been labelled as Plates and not figures anymore.</p> <p>Noted. Results have been separated from discussion.</p> <p>Done</p> <p>Formula has been completed.</p> |

**PART 2:**

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|   | <b>Reviewer’s comment</b>  | <b>Author’s comment</b> (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>Are there ethical issues in this manuscript?</b> | <u>(If yes, Kindly please write down the ethical issues here in details)</u> |  |