



**SDI Review Form 1.6**

Journal Name:	<a href="#">European Journal of Nutrition &amp; Food Safety</a>
Manuscript Number:	Ms_EJNFS_37362
Title of the Manuscript:	DEVELOPMENT AND EVALUATION OF AMARANTH-SOY-WHEAT COMPOSITE FLOURS
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/journal/30/editorial-policy>)



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**PART 1: Review Comments**

	<b>Reviewer's comment</b>	<b>Author's comment</b> <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>
<b><u>Compulsory</u></b> REVISION comments		
<b><u>Minor</u></b> REVISION comments	<p>Lines 46-48: Specify how the selection of grains and the sugar have been made? Based on which criteria?</p> <p>Line 55: 2 or 3h? Could you be more precise on the time of soaking?</p> <p>Line 72: Specify the composition of the panel, the members.</p> <p>Table 1: Specify the units of measure (%) Table 2: Specify the units of measure (%)</p> <p>Table 6: Expand the acronym <b>TCHO, ACHO, PCHO</b></p>	<p>White variety of soybean were procured. In India, most of the wheat (90%) consumed is in the form of chapatti, while the remaining is consumed in the preparation of bread, biscuits and cakes (Sharma and Gujral, 2014). Sharma, P., Gujral, H.S., 2014. Anti-staling effects of b-glucan and barley flour in wheat flour chapatti. Food Chem. 145, 102–108.</p> <p>It is 3h.</p> <p>The panel comprised of both staff and postgraduate students of department of foods and nutrition.</p> <p>The observations were subjective in nature, therefore unit of measurement cannot be given.</p> <p>Total carbohydrates, available carbohydrates.</p>



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	<p>Line 201: Table 6</p> <p>It would be interested to know the limitations of the study and what will be the steps forward</p>	<p>PCHO is to be replaced by PE and is expanded below in table 6 as physiological energy</p> <p>Changed</p> <p><b>Research limitations/implications-</b> Findings may be validated through field human trials.</p> <p><b>Practical implications-</b> <i>Roti</i> made from amaranth and soybean incorporated composite flours with better protein quality and low available carbohydrates and physiological energy almost same as control would be better diet alternative to diabetic and overweight patients whereas <i>lapsi</i> may be effectively used as supplementary food. Many other traditional food products like <i>laddoo</i>, <i>halwa</i>, <i>puri</i>, <i>parantha</i>, <i>burfi</i> etc. may also be made from such composite flours.</p> <p><b>Social implications-</b> <i>Roti</i> and <i>lapsi</i> made from amaranth and soybean incorporated composite flours will go a long way in alleviating malnutrition.</p>
<u>Optional/General</u> comments		