



**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**

	Reviewer's comment	<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><u>Compulsory</u></b> REVISION comments	<ol style="list-style-type: none"> <li>1- Technological quality and rheological properties of the composite flour dough should be evaluated by machines such as farinograph, RVA,..etc, in comparison with wheat dough (control), especially for <i>roti</i>.</li> <li>2- When new food products are developed, nutritional value should be determined for the final products, not for composite flours, because composition of single flour is well known; thus it is easy to calculate the proximate composition of flours composite. So what is new or useful in your study?</li> <li>3- I don't think that acceptable lapsi can be made from flour, because it is commonly made from boiled broken grains (particularly wheat), not flour.</li> <li>4- Images for the developed products and control should be provided in the manuscript.</li> <li>5- The introduction is not well written and more information about roti and lapsi should be included.</li> <li>6- More details about preparation of flour and food products should be provided in the section of Materials and Methods, for example no information about preparation of amaranth flour.</li> <li>7- The data in Table 1 and 2 are not useful, because the products made from 3 different flours (wheat + amaranth+ soy bean), not from only 2 (wheat + amaranth or wheat + soy bean).</li> <li>8- The whole manuscript should be revised for the English usage and grammar mistakes as well as the rules of scientific writing.</li> </ol>	<ol style="list-style-type: none"> <li>1- The texture analysis of dough/ roti of composite flours could be taken up in future.</li> <li>2- The proximate composition of composite flours was estimated by the scientifically recognized procedures of AOAC(1995) and not calculated. The major change in the nutritional value of product shall come from the composite flour is the staple ingredient. So, the nutritional composition of composite flour was analysed.</li> <li>3- The lapsi preparation which has been mentioned in the paper, is a traditional recipe of Uttarakhd (India) and is generally made from flour only.</li> <li>4- Images have been placed at Figure 1 and 2.</li> <li>5- More information about roti and lapsi has been included in the paper..</li> <li>6- Information about preparation of amaranth flour has been included in the paper.</li> <li>7- Table 1 and 2 are pertinent from the view of standardisation and subjective results for the acceptance of combinations. So kept as such.</li> <li>8- The whole manuscript has been checked for its English usage and changes have been made at relevant places.</li> </ol>



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<b><u>Minor</u></b> REVISION comments		
<b><u>Optional/General</u></b> comments		