



**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	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>Compulsory</b> REVISION comments	<p><b>3. RESULTS AND DISCUSSION</b></p> <p><b>3.1 Standardization and Formulation of Composite Flours</b></p> <p>How do you definite the terms in table 1 and table 2, such as strong, soft, etc. it is better to give data by texture analyzer.</p> <p><b>4. CONCLUSION</b></p> <p>please fine correlation between texture data and nutritional content.</p>	<p>The data by texture analyser could be done in future.</p> <p>The purpose of the paper is to provide better alternative for the complementary foods.</p>
<b>Minor</b> REVISION comments	<p><b>2. MATERIAL AND METHODS</b></p> <p><b>2.6 Sensory evaluation of developed food products</b></p> <p>Line 97 sensory characteristics viz. colour, texture, aroma, taste, mouthfeel is better to give some more explain or give scale data</p>	<p>Scale has been included in the paper.</p>
<b>Optional/General</b> comments	<p>I suggest the manuscript should give more deep analysis.</p>	<p>Done as suggested.</p>