



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

**Reviewer Details:**

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