



SDI Review Form 1.6

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| Journal Name: | European Journal of Nutrition & Food Safety |
| 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>)

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) |
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| <u>Compulsory</u> REVISION comments | 3. RESULTS AND DISCUSSION 3.1 Standardization and Formulation of Composite Flours 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. 4. CONCLUSION please fine correlation between texture data and nutritional content. | |
| <u>Minor</u> REVISION comments | 2. MATERIAL AND METHODS 2.6 Sensory evaluation of developed food products Line 97 sensory characteristics viz. colour, texture, aroma, taste, mouthfeel is better to give some more explain or give scale data | |
| <u>Optional/General</u> comments | I suggest the manuscript should give more deep analysis. | |

Reviewer Details:

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