



SDI Review Form 1.6

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>)



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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)
Compulsory REVISION comments	<ol style="list-style-type: none"> 1. The manuscript is well written. However, results are not very well discussed. Please discuss results in view of the available literature (Food Chemistry 109 (2008) 33–41; <i>J. Agric. Food Chem.</i> 2001, 49, 2465–2471; J Food Sci Technol. 2014 Sep; 51(9): 1893–1901; J. Food Eng. 54:207-214 etc). 	
Minor REVISION comments	<ol style="list-style-type: none"> 1. Whey popped amaranth seeds were used for composite flours, not raw flour? 2. Line 51-52: Give particle size and the method used for preparing amaranth flour. 3. Line 54-55; Provide details about the how dehulling was done in the oven at 50 deg C. 4. Line 114: change 'minly. To ;mainly' 5. Line 119: The acceptable proportions of amaranth and soybean flours in Table 1 and table 2 are different for roti and Lapsi. Interpret and discuss the results of each product separately. 6. Line 266; expand 'ICDS' 	
Optional/General comments	This Manuscript describe the production of composite flours from cereal (wheat), legume (soya) and psuedocereal (amaranth), development of food product and their properties. Experiments were carried out very carefully and results were interpreted very well. The composite flours with underutilised grains may have potential food applications as functional food ingredients.	

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