



SDI Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_50067
Title of the Manuscript:	EFFECT OF CARROT POWDER ADDITION ON THE QUALITY ATTRIBUTES COOKIES PRODUCED FROM WHEAT AND SOY FLOUR BLENDS
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/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)

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	Nothing	
Minor REVISION comments	Nothing	
Optional/General comments	This paper deals with the replacement of wheat flour with CARROT POWDER AND SOY flour, for making COOKIES. It is important to find out more materials for making foods, so I support it to be published after change the little to: <u>EFFECT OF CARROT POWDER ADDITION ON THE QUALITY COLOUR OF ATTRIBUTES COOKIES PRODUCED FROM WHEAT AND SOY FLOUR BLENDS</u>	Thank you

PART 2:

	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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	