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SDI Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_50639
Title of the Manuscript:	Effect of watermelon rind (Citrullus lanatus) addition on the chemical and sensory quality of sorghum based mumu
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)
<u>Compulsory</u> REVISION comments		,
Minor REVISION comments	According to the deeply study of the above mentioned manuscript, I agreed to consider the	
	paper for publication in the journal with the minor revision. The author explained the Effect of watermelon rind (Citrullus lanatus) addition on the chemical and sensory quality	
	of sorghum based mumu, which is very interesting topics in the field of sensory and	
	quality of different food.	
	The author has described the article very well but there is lack of comparing the data with	
	others recent published research article. So I suggest that specily in the results section, the authors has to compared the data with	
	others. Like	
	1. Effect of Cowpea Flour Supplementation on the Nutritive Value of Whole Wheat Flour Leavened	
	Bread. World Journal of Pharmaceutical Research, Vol.3, Issue 4, 4393-4403. 2. Quality Evaluation of Biscuits Supplemented with Alfalfa Seed Flour. <i>Foods</i> 2016 , <i>5</i> , 68.	
	doi: 10.3390/foods5040068	
	3. Effects of Different Drying Methods on Some Physical and Chemical Properties of Loquat	
	(Eriobotrya japonica) Fruits, International Journal of Fruit Science, DOI:	
	10.1080/15538362.2018.1435330	
Optional/General comments		
	The paper mainly deals with Effect of watermelon rind (Citrullus lanatus) addition on the	
	chemical and sensory quality of sorghum based mumu,. The work of paper is coincident	
	to the topic of journal.	

Created by: EA Checked by: ME Approved by: CEO Version: 1.6 (10-04-2018)

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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) No	
Are there competing interest issues in this manuscript?	No	
If plagiarism is suspected, please provide related proofs or web links.	No	

Reviewer Details:

Name:	Fahim Ullah	
Department, University & Country	Southeast University, P. R. China	

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