



SDI Review Form 1.6

Journal Name:	Journal of Scientific Research and Reports
Manuscript Number:	Ms_JSRR_50568
Title of the Manuscript:	Variability and functionalities of salts used in Traditional African food preparations
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	The manuscript is of good quality, the reading is fluent and the issue is of great relevance to the current context. The study provides about variability and usages of Traditional Alkaline Salts used in Cameroon (Africa), including their properties, use frequency, chemical composition, toxicology risk, etc.	
Minor REVISION comments	An overview of the English language is recommended. We recommend doing a scan on all text. In the tables standardize paragraphs, fonts, and lines.	
Optional/General comments	I recommend the publication of this manuscript after passing through a minor revision.	

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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	



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Reviewer Details:

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