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Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2014_BJAST_13557
Title of the Manuscript:	PHYSICOCHEMICAL AND ELEMENTAL ANALYSES OF BANANA COMPOSITE FLOUR FOR CHILDREN
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.

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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)
<u>Compulsory</u> REVISION comments	I think that the introduction should explain a little more on the issue of post-harvest losses (data if possible). Although it is a global problem, the data points can help to understand the magnitude. A clear inconsistency between the project rationale and the raw materials used, at least for the banana is perceived. The central idea of the use of products for postharvest loss reducer and unripe bananas are used. You have to align the ideas, maybe direct to overproduction of bananas instead to post harvest loss... Not identify the importance of measuring the TSS, suggesting this measurement is eliminated In results when it comes to statistical differences, should be used $p < 0.05$ In general the discussion part is weak; it should be an effort to include in real discussion. In many parts of this section you talk about correlations when actually referring to visuals relations is made. I suggest performing a Spearman correlation studio to for example such amount of banana flour and X component Table 4 should be deleted, just say in the text that	The idea for the use of the unripe banana was to reduce the quantity of banana that gets over-ripe and thrown away. There are a lot challenges with producing flour from ripe banana than unripe banana. This is a technology transfer project to empower household to produce nutritious infant food. The TSS has been deleted from the text. The correct change has been effected. The Authors think the discussion is not weak The Authors did not do correlation but based their argument on observations of the analysed data. Table 4 has been deleted



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	these elements are not found The title, the objective and the conclusion of u so refers to the flour in infantile feeding and do not remember seeing anything the discussion thread on the requirements of the child population The title, the objective and the conclusion refers to use of the flour in infantile feeding and do not remember seeing anything the discussion thread on the nutritional requirements of the child population	The initial rational was to produce for infants however the authors agreed that the banana composite flour will also serve the needs of children. The correct changes have being effected
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<u>Minor</u> REVISION comments	2.0 METHODOLOGY. Although the title of this section is optional, I suggest using materials and methods I suggest include more quotes of papers and eliminate as many non-periodicals. The numbers of references is excessive I wrote here all the observations made in the text. It is difficult to locate because no page numbers or line number environmental conditions must be specified. Drying in the open area? relative humidity, average temperature. This is important for biochemical or enzymatic changes (microorganisms) that may be associated Specified particle size. soybean and maize flour too also discuss the effect of the process on non-nutritive factors, such glycosinolates ... would not be appropriate to include a process for reducing protease inhibitors? unless the proposed composite flour for use after thermal processing ... This equation results in the amount of dry weight. Must be = weight of test sample - weight of sample after drying / L in lowercase HCl change format, this equation does not distinguish the term... did not so much should be avoided, the	Methodology was used based on the authors guidelines provided by the journal The banana sample were dried in a solar drier with an average temperature of 60°C Particle size of the composite flour was 25µm for all the samples used. The composite flour will be cooked before consumption, however it is recommended that the bioavalability of the nutrients and anti nutrient activity in banana composite flour should be investigated. Correction has been effected Correction has been effected
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	statistical analysis revealed differences or not this text is irrelevant	Correction has been effected
<u>Optional/General</u> comments		