SDI Review Form 1.6

Journal Name:	**International Journal of Biochemistry Research & Review**
Manuscript Number:	**2014_IJBcRR_14230**
Title of the Manuscript:	**BLANCHING AND JUICING EFFECT ON FLAVONOIDS CONTENTS IN COMMONLY CONSUMED LEAFY VEGETABLES IN SOUTH WEST NIGERIA**
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)*
Compulsory REVISION comments	✓ **Title of the Table 3: which is written "Tannin content" correct to "Flavonoid content".** ✓ **According to the mean test Colocasia esculenta is significative different to Baselarubra, Manihotesculenta and Crassocephalumruben. Correct to line 112/113.** ✓ **Line 113, the expression was repeated: "Crasssocephalumruben andCrassocephalumruben."** ✓ **Line 129, the information is incorrect: "no significant (p>0.05) difference was observed among the vegetables except Hibiscus esculenta which was significantly (p<0.05) higher." The table 3 presented letters a, b and c, there are significant difference.** ✓ **Line 153, correct: "From the reports obtained, blanched Amaranthusviridis contained highest flavonoids content while lowest (870.13±115.19 mg/ 100g dry weight)" to "From the reports obtained, blanched Amaranthusviridis contained highest flavonoids content (870.13±115.19 mg/ 100g dry weight),"** ✓ **Line 156: For the affirmation "A significant increase in flavonoids content was observed in four of the vegetables while others displayed decrease (p<0.05) when compared with the fresh of the corresponding vegetables." is necessary a statistical test. This test was done?** ✓ **Line 160: "respect to the structure". What's**	

	this structure? Chemistry? Why? ✓ **Line 162: What's the relationship between the phenol content and flavonoids content?** ✓ **Line 179: "in similar manner either". Table 3 shows a large difference in the content of flavonoids among processes.**	
Minor REVISION comments	✓ **Table 1 and 2 showed high different between the Amaranthus species. What is the possible explication?**	
Optional/General comments	The discussion need of the comparison of the papers of the same species or variety of plants. The flavonoids content was extensively studied in plants. Why the contents of flavonoids decrease with blanching and juicing?	

Reviewer Details:

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