



SDI Review Form 1.6

Journal Name:	Advances in Research
Manuscript Number:	Ms_AIR_21981
Title of the Manuscript:	PROTEIN QUALITY EVALUATION OF WEANING FOODS FORMULATED FROM MAIZE GRUEL 'OGI' AND CRAYFISH USING COMBINED TRADITIONAL PROCESSING TECHNOLOGY.
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>)



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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	<p>I don't think the author(s) carried out this research at all. A lot of irregularities are found in this manuscript like wrong references (2 and 13). Also, the topic never reflected in the body of the manuscript. The topic says "Protein quality evaluation" Nothing like protein evaluation in this manuscript.</p> <p>Even, I don't see any contribution to knowledge in this work because millions of publications are on improved maize gruel all over Africa, not Nigeria alone.</p> <p>This work is not good enough to be published in this journal without those corrections.</p> <p>I will like to point out some important things here</p> <ol style="list-style-type: none"> 1. The introduction read as if the author(s) are the first person to work on maize gruel. No reference to past work done by some good and highly rated researchers in the country. 2. Some references are quoted out of contest like that of Henshaw who worked on thermal properties of cowpea. 3. The materials and method lack originality. So many information missing. 4. Using of software to do the formulation. Why? 5. Nothing like proximate composition of the 	<p>We noted there was a mixed up in the references when we were coping them into the template. We have corrected the mistake.</p> <p>Protein quality depends on the amino acid composition, digestibility of the proteins and the biological availability of its amino acids for the synthesis of tissue proteins. Bioassay method (invivo method) is one of the ways of assessing protein quality by making use of weanling rats. It is used to calculate some certain parameters of protein quality such as PER, FER, BV and NPR etc.</p> <p>Although there were a lot of publications on improved maize gruel all over Africa, there is limited information on the combination of three traditional processing techniques to produce maize flour (Ogi). In this study, we adopted germination, fermentation and toasting in the production of ogi flour.</p> <p>1. We have included some of the previous works that have been carried out on maize gruel.</p>



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	<p>formulated food. All what we have was the microbiological aspect and rat feeding.</p> <p>6. I think the author(s) can sit down and work on the manuscript. Crayfish is somehow expensive for some people by so doing cheaper source like underutilize legumes or cereals may be better than Cray fish. Also, Ijarotimi quoted in this manuscript never made the statement credited to him.</p>	<p>2. Noted. We have corrected the mistake</p> <p>3. We disagreed with you that our materials and methods lack originality, although we have recast the materials and methods and we made sure that all the missing information are included in the reversed manuscript.</p> <p>4. We decided to use software for the formulation because we have a protein target which was 18%. We have included the mixing ratio in the reversed manuscript.</p> <p>5. The physicochemical properties aspect of this study has already be published. That was where we reported the proximate composition, functional properties, sensory attributes and amino acid profile of the blends.</p>
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		