



SDI Review Form 1.6

Journal Name:	Asian Journal of Applied Chemistry Research
Manuscript Number:	Ms_AJACR_42287
Title of the Manuscript:	PHYSICOCHEMICAL PROPERTIES OF ALCHORNEA CORDIFOLIA, CYPERUS ESCULENTUM AND IRVINGIA GABONENSIS SEED OILS AND THEIR APPLICATIONS
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	<ol style="list-style-type: none"> 1. Acid value is measured in mgKOH/g not mEqkg⁻¹ please check line 19, 117 and Table 2. And make corrections. 2. Peroxide value is measured in mEqkg⁻¹ not mkqkg⁻¹ please check line 20 and Table 2. 3. Please give the units of Saponification value and Iodine value. (check line 21 and Table 2) 4. At what temperature of oil and water was the specific gravity measured? You need to indicate 	<ol style="list-style-type: none"> 1. Noted and it would be corrected. 2. Noted and it would be corrected. 3. Noted and it would be corrected. 4. Noted: the temperature would be indicated.
and itMinor REVISION comments	<ol style="list-style-type: none"> 1. As shown in the Abstract (lines 13 and 14), bright and attractive colour is not scientific enough, the Lovibond colour intensity of the oils should be given. 2. Acid values of 24.67mgKOH/g, 5.33mgKOH/g and 3.37mgKOH/g might be high, check and compare your results with Nigeria Industrial Standard (NIS) or CODEX Standard (CODEX: STAN) for edible vegetable oil. 	<ol style="list-style-type: none"> 1. The actual colours of the oils shall be included in the abstract also, though they were stated in Table 1. 2. Noted: the Acid values shall be compared with CODEX Standard. However, only 24.67mgKOH/g is high in this study, according to values reported in literature and it was stated in the Discussion.
Optional/General comments	<p>With iodine value as low as 3.38 – 11.68g/100g, the oils will contain more saturated fatty acids, which limits its suitability for culinary purposes. From your result, Cyperus esculentum with iodine value as low as 11.68 is still liquid at 25°C, this is an indication that it might contain high amount of low density fatty acids, which are not heart friendly. Checking the fatty acid profiles of these oils would have added more value to your work. However, this could be done in your next studies. This paper should be accepted, with the noted corrections addressed.</p>	<p>Well, fatty acid profile was not the focus of this study. However, it might be considered for further or subsequent studies.</p>