



**SDI Review Form 1.6**

Journal Name:	<a href="#">Asian Journal of Biotechnology and Bioresource Technology</a>
Manuscript Number:	Ms_AJB2T_39747
Title of the Manuscript:	CHANGES IN AMINO ACIDS, ANTI-NUTRIENTS AND FUNCTIONAL PROPERTIES OF AFRICAN YAM BEAN FLOUR CAUSED BY VARIATION IN STEEPING TIME PRIOR TO AUTOCLAVING
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)
<b>Compulsory</b> REVISION comments	In the table 1 Amino acids content was increased with 24 and decreased with 48 and increased again with 72 h of soaking So what is the scientific explanation of this phenomenon?	Knowing the factors responsible for the observed trend in amino acid profile will require further investigation to establish the biochemical changes that occurred in the seeds with steeping time in the ash solution. It is however important to state that the observed trends were in agreement with the findings by Balogun [19] who reported that meal from Bauhinia seeds soaked for 48h had the least percentage of essential amino acid index when compared with the seeds that were soaked for 24, 72 and 96h. Few sentences in this section have been restructured in line with the above information as indicated with yellow colour.
<b>Minor</b> REVISION comments		
<b>Optional/General</b> comments	The writing and language of manuscript is very good Author represent the effect of soaking of the yam bean for 24, 48 and 72 hr on the amino acids, anti-nutrient and function properties in a good scientific context <b>So the manuscript is may be accepted for publication after consideration of comments</b>	