



SDI Review Form 1.6

Journal Name:	American Journal of Experimental Agriculture
Manuscript Number:	Ms_AJEA_21980
Title of the Manuscript:	Adverse Effects of Anti-nutritive Constituents of Unprocessed Jack Bean (<i>Canavalia ensiformis</i>) (L) (DC) Seed Meal on Poultry Performance.
Type of the Article	Review 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>)



SDI Review Form 1.6

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	1/ Title focuses on the "Adverse effects of anti-nutritive constituents ... on poultry performance" while the text develops the aspect of anti-nutritive components and presents the adverse effect on performance of poultry only in page 6. I propose "Anti- Nutritional Constituents of Unprocessed Jack Bean (Canavalia ensiformis) Seed Meal and adverse effects on Poultry Performance " 2/ Note that it is possible to reduce the rate of anti-nutritive constituents by selection and there are now many varieties of legumes poor in anti-nutritional factors.	1. The focus and scope of the manuscript is well captured by the title. In addition the text develops the aspect of anti-nutritive components and presents the adverse effects on performance of poultry not only in page 6, please also check page 5, the whole page was used for table 2 which also clearly presents the adverse dietary effects of the antinutrients. The reviewer should please note that it not possible to reduce the rate of anti-nutritive constituents of seeds by selection but technically, selection of seeds with low concentration levels of antinutrients is possible but not common. 2. That may be true for some few conventional legumes and not all conventionally used legumes, but not for an unconventional legume like jack bean, which I have worked on for several years now. Therefore, the statement by the reviewer about the availability of varieties of legumes poor in anti-nutritional factors cannot be generalised as there are numerous legume seeds worldwide. Another fact is that most legumes have more than one antinutritonal factor, some selections can have a seed low in one antinutrient but high in others. Jack bean seed has



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		about 7 antinutrients some hydrosoluble and others thermal-labile.
Minor REVISION comments		
Optional/General comments	The theme of this review is very old, The high level and the nature of anti-nutrients constituents in legumes, their negative effects on poultry performances and the interest of heat treatments to reduce anti- nutritive factors have been known for a long time. The references cited by the author himself back to 1929. 58 of 69 references date before the year 2000.	Research work is dynamic and it is a continuous process and new discoveries are made constantly. The references cited by the author from 1929 to 2015 shows that extensive literature review was carried out by the author this makes it robust and give the article wide coverage of researches conducted in relation to the review article. This is one of the general requirements of a quality review article. Just to let you know that till date research is still going on this aspect and novel discoveries are still in the making. There is still room for improvements and new discoveries and innovations on various aspects of research that were carried out in the 1920s and earlier years. The world of research is dynamic and not static in nature. It is worth noting that effective processing of jack bean entails the combination of methods. This is because jack bean contains both thermal sensitive and hydro- soluble anti-nutritional factors. I think the reviewer is referring to those legumes that are only thermal labile but that is not the case with jack bean seed. Currently, research work is still being conducted on other processing methods.