



SDI Review Form 1.6

Journal Name:	Asian Journal of Biology
Manuscript Number:	Ms_AJOB_31174
Title of the Manuscript:	The Effect of Fermentation and Extrusion on the Anti-nutritional Composition and Digestibility of Millet and Soybean Flour Blends
Type of the 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)
<u>Compulsory</u> REVISION comments	English should be improved. In my opinion “conclusion” is overinterpretation. Obtained results showed that fermentation and extrusion may decrease content of anti-nutritional compounds , however we cannot say that it is beneficial for human, because bioavailability of nutrients was not analysed. In “results and discussion” Author wrote that “The lowering of phytate enhances the bioavailability of minerals such as dietary zinc, calcium, and iron in the extrudates. In this study, phytic acid has been observed to have made these minerals unavailable.” It is lack of citation, this study did not include minerals bioavailability from the products. In “discussion” and “conclusion” it is lack information and description of using millet and soybean in different proportions in the products. It is an additional factor which may influence on the results.	Thanks. This article was not targeted at citing the detailed information on mineral bioavailability.
<u>Minor</u> REVISION comments	References should be checked , e.g.: [13] it should be : Suliburska J, Krejpcio Z, Lampart-Szczapa E, Wojciak R.. Description on the figures should be changed e.g.: it should be “tannin” instead of “tannin content of digestibility”; in all figures is description only for extrudates however also raw flour and FE were used to analyse..etc.	Correction effected as necessary. The description was meant to determine the effect of fermentation and extrusion on the products. The raw flour was analysed to serve as a control for effective comparism.
<u>Optional/General</u> comments		