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)*
Compulsory REVISION comments	**No Comment**	Acknowledged. Thanks.
Minor REVISION comments	**No Comment**	Thanks.
Optional/General comments	Fermentation is one of the oldest and most economical methods of processing and preserving foods. Whole or ground seeds, either raw or cooked can act as substrate for fermentation. The fermented legumes and cereals are popular due to improved sensory characteristics, protein quality, starch digestibility and contents of some minerals and vitamins, as well as partial or complete elimination of anti nutritional factors Increased nutritional qualities of the millet and defatted soybean blends through fermentation and extrusion enhanced the safety of the products **which will help in improving the nutritional status of the vulnerable group of population**.	Correction is noted and have been effected.