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Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	Ms_BJAST_25875
Title of the Manuscript:	COMPARATIVE STUDY ON NUTRIENT AND ANTINUTRIENT COMPOSITION AND NUTRIENT RETENTION OF RAW AND COOKED IMPORTED AND LOCAL RICE (ORYZA SATIVA) VARIETIES
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.

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(<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	Lines # 56 and 57, data (figures) on consumption of imported and local rice varieties should be provided to highlight the problem of the study Line #303 – “appreciable” – better to restate or describe it in terms of amount Better to indicate significant values in the tables (superscript) to see significant changes in the amounts among varieties and between raw and cooked varieties Indicate in the tables the samples as varieties and or cooked or raw instead of numbers and reading the legends below each tables Conclusion: Since the differences in nutrient values are small and significant differences are not indicated, it is hard to conclude that the local varieties have higher nutrient contents, again it is better to incorporate significance of data in each tables Methodology – why is there difference in cooking time between local and imported rice?	Data on actual level of consumption of the varieties of rice is not available. However, market surveys on level of purchase of the rice varieties revealed more frequent purchase of the imported variety. Line 303: Actual figures inserted in brackets Superscripts used to indicate significant differences on all Tables Samples have been indicated as varieties and as raw or cooked on the Tables to replace numerals. Letters indicating significant differences in values of the rice samples have been included on the Tables of results, making the differences in nutrient values more conspicuous. The local rice varieties took longer time to cook, possibly because of traces of the husk left on the rice.



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<u>Minor</u> REVISION comments	#199-201 – any sensory evaluation report/data to support? How to better recommend consumption of local varieties using data derived from the study?	No sensory evaluation was carried out because rice is usually cooked with added salt and stew for consumption; but here, no salt or sauce/stew was added, hence the sensory evaluation could not be carried out on bland rice. The information obtained here will be included in Nigeria Food Composition Database for users to access the information for better nutrition education and its promotion among the populace.
<u>Optional/General</u> comments	The paper is good, very significant.	