



SDI Review Form 1.6

Journal Name:	<u>British Journal of Applied Science & Technology</u>
Manuscript Number:	Ms_BJAST_32404
Title of the Manuscript:	BIOCHEMICAL AND FUNCTIONAL PROPERTIES EVOLUTION OF YAM FLOUR IN THE POST-HARVEST CONSERVATION OF YAM TUBERS (<i>Dioscorea alata</i>) CULTIVAR « Azaguié »
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>)



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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		
Minor REVISION comments	Key: Red=Add, Blue=Delete Line 9. <i>Study design may be: Completely randomized design, Randomized block design, Latin square design, Factorial design, etc depending on the design of your research.</i> 13. warehouse were kept 14. tubers were randomly taken for the Flours were obtained 15. pieces and dried at 17. Results 19. sugars increasedd. By cons ??? 22 wettability increasedd 25. stability decreasedd 28. categories of flourss 33 Yams is the third 36. and cultivars 46. distinct fufu 47 foutou 49 Thereby Several authors have worked on the use 51. Yams tubers s 60. rate were respectively 74. by Dubois et al. [13]. <i>Use et al where necessary in all your write up. Check lines 86, 187, 227 etc.</i> 89. <i>Use min for minutes. Check also lines 90, 101, 123, 124 etc.</i> 99. capacity (OAC) of flours 111 (cm³). <i>Check also lines 241, 242</i>	All the recommendations were taken into account in the document except that of line 9 which I don't understand.



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	113. Avoid starting a sentence with figure 115. Replace a with the cylinder, ... 124 every one 10 140. dry matter increase was 145 increase could 146. the tuber starch [25]. Degredation by amylolytic enzymes 148. However, yam is desirable 158. yam flour was decreased from 164. content was ranged from 174. Consider using this: Means within the same row with different superscript are signicantly ($p \leq 0.05$) different. Check the footnotes of the other tables as well (line 194, 259). 179. mineral contents were decreased 189. different parts 190. Table 2: Evolution of some minerals in yam flour 225-226. Check the sentence 120 dry ??? 230. decreased from 40.17 241. The values obtained were higher 243. yam fufu 248. (Figure 1) decreased during 250., according to Halling [48] 264. storage of yams tubers 267-268. of yams 268. tubers had 270. increased 271. yam flour decreased 272. of yams tubers 273. flour increased 274. flour decreased 298. Journal of Food Engineering, 2007; 80: 1002-1010	
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Optional/General comments	<i>Consider title modification: BIOCHEMICAL AND FUNCTIONAL PROPERTIES OF YAM FLOUR DURING THE POST-HARVEST CONSERVATION OF Dioscorea alata CULTIVAR « Azaguié »</i>	ok
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