



SDI Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_29627
Title of the Manuscript:	“Phytochemical composition and antioxidant activity of fermented Moringa oleifera leaf powder”
Type of the Article	Original research papers

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/journal/30/editorial-policy>)



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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	The manuscript is within the scope of the journal. The work is relevant, original and will contribute to the scientific community. The writing is good, the methods very well detailed, few errors and showing care in the preparation. Thus, the recommendation is to accept the manuscript. However, few corrections should be conducted to further improve the quality of the manuscript presented. The considerations are described below.	
<u>Minor</u> REVISION comments	<p>The considerations are:</p> <p>- Line 180: Standardize all references within the scope of the journal.</p>	<p>1. Fao, banque de données Faostat ; 2013 - 2014</p> <p>2. Saint sauveur A, Broin M. Moringa et autres végétaux à fort potentiel nutritionnel : L'utilisation des feuilles de Moringa oleifera contre les carences alimentaires : un potentiel encore peu valorisé. Accra, Ghana, 16-18 novembre 2006. French.</p> <p>3. Harimalala Andriambelo N, Rasoarahona F, Razanamparany LJ. Nutritional Quality of Fruit Pastes Enriched With Moringa Oleifera Leaves". International Journal of Applied Science and Technology. 2014; 4 (5) 188.</p> <p>4. Busina M, Patrick J, Masika AH. and Voster M. Nutritional characterization of Moringa (Moringa oleifera Lam.) leaves. African Journal of Biotechnology 2011; 10: 12925- 12933.</p> <p>5. Sengev AI, Abu OJ, Gernah DI. Effect of Moringa oleifera leaf powder supplementation</p>



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		<p>on some quality characteristics of wheat bread. Journal Food and Nutrition Sciences. 2013; 4: 270-275.</p> <p>6. Vongsak B, Sithisarn P, Mangmool S, Thongpraditchote S, Wongkrajang Y, Gritsanapan W. Maximizing total phenolic, total flavonoids contents and antioxidant activity of Moringa oleifera leaf extract by the appropriate extraction method in Industrial Crops and Products. 2013; 44: 566-571.</p> <p>7. Owusu D, Oduro I, Ellis WO. Development of crackers from cassava and sweet potato flours using Moringa oleifera and Ipomoea batatas leaves as fortificant. American Journal of Food and Nutrition. 2011; 1 (3): 114-122.</p> <p>8. Dachana KB, Rajiv J, Indrani D, Prakash J. Effect of dried Moringa (Moringa oleifera LAM) leaves on rheological, microstructural, nutritional, textural and organoleptic characteristics of cookies. Journal of Food Quality. 2010; 33: 660 – 677.</p> <p>9. Tete - benissan A, Quashie ML, Lawson-evil K, Kokou K, Gbeassor M. Récupération nutritionnelle chez les sujets malnutris VIH positifs et VIH négatifs après utilisation de feuilles de Moringa oleifera Lam. Journal of Animal and Plant Sciences. 2012; 15: 2184-2199. French.</p> <p>10. Noumo ngangmou T, Tatsadjieu ngoune L, Montet D, F. Mbofung carl M. Effect of pure culture fermentation on biochemical composition of Moringa oleifera Lam leaves powders. Food and Nutrition Sciences. 2013; 4: 851-859.</p> <p>11. Bousmaha L, Ouhssine M, Yachioui EI. Fermentation du citron par inoculation</p>
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		<p>microbienne. Journal Afrique Science. 2006; (02)1:83 –93. French.</p> <p>12. Messens W, De vuyst L. Inhibitory substances produced by bacilli isolated from sourdoughs- review International .Journal Food Microbiology. 2002; 72: 31-43.</p> <p>13. Louembe D, Keleke S, Kobawila SC, Nzouzi JP. Bactéries lactiques de la pâte fermentée de maïs au Congo. Journal Tropicultura. 2003; (21) 1:3-9. French.</p> <p>14. Xiong T, Peng F, Liu Y, Deng Y, Wang X, Xie M. Fermentation of Chinese sauerkraut in pure culture and binary co-culture with Leuconostoc mesenteroides and Lactobacillus plantarum. Journal Food Science and Technology. 2014; 59: 713-717.</p> <p>15. Bradet C, Guiraud J. Etude des mécanismes physico-chimiques et biologiques responsables du pouvoir de panification de l'amidon fermenté de manioc. Thèse de Doctorat, Université de Montpellier ; 1994. French.</p> <p>16. Sposina Sobral Teixeira R, Sant'ana Da Silva A, Santana Ferreira- Leitão V, Pinto Da Silva Bon E. Amino acids interference on the quantification of reducing sugars by the 3, 5-dinitrosalicylic acid assay mislead carbohydrase activity measurements. Carbohydrate Research. 2012; 363: 33-37.</p> <p>17. Colin-Henrion M. De la pomme à la pomme transformée: impact de procédé sur deux composés d'intérêt nutritionnel. Caractérisation physique et sensorielle des produits transformés. Thèse de Doctorat. Université d'Angers ; 2008. French.</p>
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<u>Optional/General</u> comments		