



SDI Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_32175
Title of the Manuscript:	Effect of Natural Antioxidants Extracted from Simarouba glauca and Radermachera xylocarpa Deoiled Seed Cakes on the Oxidative Stability of Soyabean Oil during Accelerated Storage
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/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		
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments	1- The resolution of HPLC-DAD in fig. 1 b and c are not of good resolution, could be possible to show only a table with the retention times and not the chromatograms. 2- The results are very interesting because natural antioxidants are need because could be better than chemical products, but methanol extract is not the best evaluation for human use of the oils treated because its toxicity. Could be interesting to evaluate ethanol extracts to see if the results are the same or not to conclude that the extracts could be use as antioxidants for the preservation of edible oils.	We understand the reviewer, but we would like please to maintain the figures. It is generally recommended to use less that 50 mg of methanol /Kg of food. The methanol used in our study to dilute and disperse the antioxidants was evaporated in other reduce its quantity to an acceptable level, which is 10 mg/kg (In Europe) and 50 mg/kg (In Japan), and which are the recommended concentrations of methanol to be added in oils and other foods as supplement and additive respectively [See references 26-28]. However, As recommended by the reviewer, in our future investigations, we will evaluate ethanol and see if the activity is the same.