



## SDI FINAL EVALUATION FORM 1.1

### PART 1:

Journal Name:	<a href="#">European Journal of Nutrition &amp; Food Safety</a>
Manuscript Number:	Ms_EJNFS_37833
Title of the Manuscript:	FORMULATION AND EVALUATION OF READY-TO-USE THERAPEUTIC FOODS USING LOCALLY AVAILABLE INGREDIENTS IN BAUCHI, NIGERIA
Type of Article:	Original Research Article

### PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
<p>Only the minor comments were revised. The following still need to be handled: Introduction should provide information on the products developed. For instance it should justify the local availability of all raw materials used and how their proportions were chosen. Were they based on the formulation of PLUMPY'NUT or were they based on preliminary experiments?</p> <p>Materials and methods is over explanatory in some points. For example it is not necessary to describe in a scientific paper how the soxhlet extractor is mounted. Only necessary information which offers the possibility of repeating measurements from other researchers should be included. Although references were provided for the methods applied, it seems that the standard methodology was not strictly followed. For example moisture was determined using a conventional oven at 60-70°C while the reference method requires a vacuum oven. The reference method is also applicable to high moisture products (30-50%). Authors should also provide reference on how the processing conditions applied for the preparation of each flour were chosen?</p> <p>In the results section all eight cereal, legume and oils mixtures formulated should be presented since authors declare that they were all evaluated. Even if they did not satisfy the criteria for the final product, they will reinforce the manuscript with more data and enrich it. In my opinion, sensory evaluation should also include PLUMPY'NUT since authors consider it the target product and compare its nutritional characteristics with those of their resulting products.</p> <p>As far as the cost for the production of the proposed products is concerned, how was it calculated? Does it include the cost for equipment, energy and labor?</p>	

### Reviewer Details:

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