**SDI Review Form 1.6**

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| Journal Name: | European Journal of Nutrition & Food Safety |
| Manuscript Number: | **Ms_ EJNFS_44004** |
| Title of the Manuscript: | **Cyanide toxicity of freshly prepared smoothies and juices frequently consumed in the raw and natural food craze** |
| 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)

**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)* |
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| **Compulsory** REVISION comments | | |
| **Minor** REVISION comments | | |
| **Optional/General** comments | The overall aim of this study was to detect the presence of cyanide in popular fruit and vegetable smoothies and juices marketed as eat raw and natural. Cyanide toxicity in foods is not a new issue; it has been proven that people have died due to consuming raw almonds in excess. Thus, this paper contributes to the improving the knowledge in this research topic by communicating important results about the potential exposure of $CN^-$ by consumers drinking freshly prepared smoothie and juice drinks purchased at health food eateries in Las Vegas, Nevada (USA).<br>The Introduction gives a suitable background of the addressed issue and it shows the significance of the research theme. On the base of literature study, in this part is highlighted that most forms of $CN^-$ in health foods originate from amygdalin contained in apple seeds and almonds or, linamarin contained in flax seeds. Many of these items are used in the health food industry (e.g., fresh smoothies and juices). With the increased demand for these health drinks and additives such as flax seeds added for their omega-3 fatty acids, antioxidants, and fiber, there is a potential for sublethal exposure to $CN^-$, leading to a variety of chronic health related consequences.<br>Some appreciations can be done about this manuscript, as follows: the objectives are appropriate and were achieved; the experiments have been rigorously conducted; the results are well emphasized and support the addressed issues; there are relevant explanations that support the obtained results; the tables are clear and understandable and the presentation of the paper is technically correct. Also, the conclusions are of the great interest and they have been appropriately outlined based on the obtained results. Moreover, this study benefits from the support of 39 references, relevant for this research topic and correctly quoted in text.<br>I suggest to the authors to make a shorter title for this manuscript: "Cyanide toxicity of freshly prepared smoothies and juices frequently consumed", if they agree with.<br><br>Although the manuscript has been written in a standard English, unambiguous, in an understandable fashion, I recommend a carefully check of the full manuscript to correct any grammatical or syntax error.<br>Based on the above mentioned, I recommend this paper for publication in Journal of Scientific Research and Reports. | |

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**Reviewer Details:**

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