SDI Review Form 1.6

Journal Name:	**International Journal of Biochemistry Research & Review**
Manuscript Number:	**Ms_IJBcRR_21483**
Title of the Manuscript:	**EFFECT OF COOKING METHODS ON PROXIMATE AND MINERAL COMPOSITION OF FLUTED PUMPKIN (TelfairiaOccidentalis)LEAVES**
Type of the 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)*
Compulsory REVISION comments	**It is not conceivable that the protein content of any food product will increase after cooking. There seems to be no theoretical basis for this. Where do the extra nutrients come from?**	Data were not correctly extracted from the analysis, but appropriate correction has been made.
Minor REVISION comments		
Optional/General comments		