



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)
<u>Compulsory</u> 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?	
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		

Reviewer Details:

Name:	Brahmadeo Dewprashad
Department, University & Country	City University of New York , USA