



SDI Review Form 1.6

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_22912
Title of the Manuscript:	Effect of defatted Soya flour supplementation of wheat bread on blood chemistry and oxidative stress in Wistar rats
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>)



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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)
Compulsory REVISION comments	The conclusion of my review is that major revisions are required. The language should be corrected through the whole text. The manuscript should be checked by a native English speaker Material and method needs to be rewritten. Line 8- "Soy flour" can be changed as "soy flour" Line 10- The control bread (100%) was prepared with 100% wheat flour. In this sentence "(100%)" must be removed. Line 17- "GSH,SOD" should be explained and then should be given abbreviation. Line 20- (AST, ALT and ALP) and (LDL, CHOL and TG) should be explained and then should be given abbreviation. Line 72- Flour properties like protein, moisture, ash, farinograph, extensograph properties etc.. should be given. In table 1.1.- Please give the information of bread improver -How did you determined the water amount of bread formulation? Give details -In material methods, give mark, model of mixer, -Which standart method did you use for bread making, why did not you use AACC method? Or give datails of bread making. -Why was the test group determined as 90:10 blend, and why only this group tested ? Why the other groups did not analysed. -Sample number is very few, so all the blends breads should be analysed as oxidative stress markers, liver enzymes, protein and lipid markers. -Soy blended bread is the most studied all over the world, so this paper dos not contain a novelty, so if the other bread blends analysed, this paper will improve. -There is no data under the Result title, give some information.	Thanks for the constructive and detailed review of my submitted manuscript. I have reworked the paper in tune with all issues you raised. A special attention is drawn on my original animal experimental studies that I initially carried out on the five experimental groups but which due to volume ,I had to reduce to only two experimental groups for in vivo studies. I have expanded to include my original results on in vivo studies using the five groups. Secondly, I submitted the article to a native English speaker who edited the work and made it near free of grammatical errors. AACC was not used because AOAC was the more familiar methods to us.However, in our subsequent researches on food chemistry, nutritional biochemistry and food science, we would use AACC.
Minor REVISION comments		
Optional/General comments		