



SDI Review Form 1.6

Journal Name:	<u>International Journal of Biochemistry Research & Review</u>
Manuscript Number:	Ms_IJBCRR_30581
Title of the Manuscript:	Formulation, Nutritional Evaluation and Consumer Acceptability of High Energy and Protein dense Complimentary Foods from Millet and soybeans
Type of the Article	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.

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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	Abstract 1. Please recheck the statement "Results indicated that during...., the colour of the extrudates varied between 17.67 and 54.81". The values of L*a*b* represent different colour, it should not make a conclusion/summary on the obtained results for colour. Introduction 1. Missing cited reference Riaz, 2013 Methodology 1. Please restructure "Samples were manually cleaned...stored in a paper bags under ambient temperature (30±2°C) in a cardboard" 2. Remove the sentence "The dried millet grains were milled into flour....for extrusion". 3. Missing cited reference Myers et al., 2009 4. B=11.60-28.40%w/w and millet-soybean composition, C=8.00-29.5w/w 5. Missing cited reference Gayin et al., 2009 6. Please define the abbreviation TV 7. Incomplete sentence "Peak time (PT) (the time at which peak viscosity was recorded) and(...to water uptake). 8. Missing cited reference Ikegwu et al., 2010 9. One hundred gram of ...was added to 500ml of.. 10. The panelists were asked to... 11. Please check carefully on the tested parameters for sensory evaluation, as it is different from the parameters stated in Table 4. 12. Missing cited reference Myers and Montgomery, 2002 Results and Discussion	It was not used as conclusion. But however, it was revisited. Introduction Riaz, M. Introduction to Extrusion. Presented at the ExtrAfrica Conference, "Needs, barriers and opportunities for extrusion in Africa", at Protea hotel Kruger Park, Skukuza Mpumalanga province, South Africa 2013: 1–2 Methodology 1. It has been restructured. 2. I have removed the sentence 3. Myers, RH., Montgomery DC. Christine, M. (2009). Response Surface Methodology: Process and Product Optimization Using Designed Experiment (2nded). John Wiley and Sons, (2002). 4. Ikegwu, O. J., Okechukwu, P. E and Ekumankana, E. O. Physico-chemical and pasting characteristics of flour and starch from achi Brachystegia eurycoma seed. <i>Journal of Food Technology</i>. 2010 8: 58–66



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	1. Please recheck the cited reference (Harper and Jansen, 1985; 2012) 2. Please check ...and 24% cowpea...why cowpea? 3. Table 2: what are those samples indicate as Sample 1, sample 2, sample 3, sample 4, sample 5? 4. Missing cited reference Bjorck and Asp, 1984 5. Missing cited reference Nisha et al., 2004 6. Please recheck the statement "It was observed that during extrusion,...feed legume composition. However, the highest value recorded for yellowness...brown to yellow colour. The values of L*a*b* represent different colour, it should not make a conclusion/summary on the obtained results for colour. However, it should be discussed separately. 7. These results were earlier reported by Ramparsad et al., 2003; Iwe and Ngoddy (1998). The authors also explained this phenomenon... 8. Missing cited reference Iweet et al. (2000) and Iweet et al. (2000) 9. Remove (a), (b), (d) , (e) and (f) at the Fig. section References 1. Please make sure the cited references are all included in the reference list and vice versa. 2. Please recheck the format for writing the reference list to ensure it is comply with International Journal of Biochemistry Research & Review	5. Myers, RH and Montgomery DC. Response Surface Methodology: Process and Product Optimization Using Designed Experiment (2nded). John Wiley and Sons, (2002). <i>Bjorck, I and Asp, N. G. Protein Nutritional value of extrusion cooked wheat flours. <i>Journal of Food Chemistry.</i> (1984): 15: 203-214</i> We did not make it as conclusion but rather, showing the traversing of the colour and its importance. It was a mistake (Iwe et al., 2001). Please take note. Noted.
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<u>Minor</u> REVISION comments	Abstract 1. With respect to the carbohydrate and calorie values...and 8% feed moisture content; 81.06 ± 0.02 for carbohydrates and for calories was 432 ± 0.08 kcal. Introduction 1. Remove ...of the world 2. Extrusion cooking technology is ...to improve the economic... Results and Discussion 1. Please provide the example of "certain specifications". 2. What does the authors mean by "Other results of consumer preferences (Table 4) followed similar trend of results"?	Corrected. It has been removed Other results such as texture, consistency and Overall acceptability showed similar trend of results.
<u>Optional/General</u> comments	Methodology 1. Since 2.4 section has only one sub-section (2.4.1), it is better to: a. Separate the section: i.e. 2.4.1 colour analysis 2.4.2 Proximate composition analysis 2.4.3 Carbohydrate and calories calculation 2.4.4 Sectional expansion index (SEI) Or b. Combine all the section in one paragraph i.e. 2.4 Physical-chemical analysis and sectional expansion index (SEI)	Noted and corrected. Please check. Thank you sir. But however, i had problem with my data, so i went back to the Laboratory which has affected most of my results. Therefore, you may experience changes in my results.

As per the guideline of editorial office we follow VANCOUVER reference style for our paper.

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