



SDI Review Form 1.6

Origin

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_33992
Title of the Manuscript:	Sensory Properties and Microbial Characteristics of Cookies Prepared from Refined Wheat Flour Supplemented With Sweet Potato Flour and Whey Protein Concentrate
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>)



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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)
<u>Compulsory</u> REVISION comments	Author has done a good research work but the data provided is not sufficient. There is confusion in the article (WPC (80%) should be written as WPC-80). It gives an indication that they have used 80% of WPC. References are too old, materials and methods are mentioned without references. Sentences are incomplete. There are only two tests done (SPC and sensory evaluation, it is not enough for an article). If you have more data, please add it to make your article worthy. Statistical analysis should be more detailed than what has been done. Try to estimate the difference in-between and between the groups. In Results and discussion, why sweet potato incorporation led to softness in two treatments and why not in fried ones, please find reasons for the statements given. If you have pictures, please add them in manuscript. The basic tests for cookie quality have not been done. The latest reference in 11 years old. Has there been no work done in this field. Please check, you will find some abstracts and open access articles.	WPC (80%) should be written as WPC-80)- I agreed and made a change regarding WPC-80. Old reference are replaced with new Two tests done SPC and sensory evaluation Sir it is not only spc It is spc 0 th 15 th and 30 th days, 0 th 15 th and 30 th days for yeast and mould 0 th 15 th and 30 th days for coli for test Softness in cookies : now we mentioned reason for softness Quality we have we thought this much is sufficient for one article There are 18 treatment with 5 parameters in sensory and one month storage of cookies SPC, YEAST AND MOULD AND COLI
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		