



SDI FINAL EVALUATION FORM 1.1

PART 1:

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 Article:	Research article

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
It is appreciated that author did some changes in the manuscript. Can the author please include statistical results in the data. Refer to research articles and use tukey's test to differentiate between and in between the groups. There should be statistical difference in 0, 15th, 30th day of storage. CD is not a complete representative of the result. It is important to mark your results statistically. Your results will not be appreciated if they are not statistically approved and differentiated. The argument for softening of cookies is not strong. Frying of foods can change the products' porous structure by the phenomenon of shrinkage or puffing (Krokida, Oreopoulou, Maroulis, & Marinou-Kouris, 2001; Yamsaengsung & Moreira, 2002). Relevant literature is available. Also, During frying, heat is transferred from hot oil to the product surface by convection and from the surface to the centre by conduction. The liquid water moves from inside of the fries to the evaporation zone leaving the product from the surface as vapour. Some of this vapour though, may remain trapped within the pores due to restrictive intercellular diffusion. The vapour in this confined space will expand and become superheated, distorting the pore walls and contributing to total porosity (Kawas & Moreira, 2001a; Moreira et al., 1995). Find relevant literature for baking and microwave which are dry heating techniques.	I'm thankful to evaluator for showing my mistakes we did my corrections accordingly, we corrected statistics with tukey's test as he says, we wrote reasons for different heat treatment in revised copy