

Editor's comments:

Journal Name: International Journal of Biochemistry Research & Review

Manuscript Number: **2017_IJBCRR_35736**

Title of the Manuscript: **Proximate, Mineral, Sensory evaluations and shelf stability of chinchin enriched with ugu and Indian spinach vegetables**

Comments:

Comments from Reviewers are straightforward, and the authors respond accordingly. I agreed with the points from Reviewers and this manuscript is acceptable after minor revision. Minor suggestions are listed below.

- Line 9 stability
- Line 33 ---- eggs to form a stiff paste and then deep fried until golden brown---
- Line 39 wheat-based
- Line 10, 45 fibre or fiber? Be consistent
- Line 79-80 a bowl of water and wash and stirred gently with hands. The leaves were then----
- Line 83 The brand of the water bath needs to be specified.
- Line 90-91 at 0, 1.5, 3, and 5%
- Line 100 is shown
- Line 107-108 in a desiccator
- Line 118 According to AOAC, dry ashing temp is normally in the of 550-600 °C, and 700 °C seems too high. Moreover, mineral determination was performed on these ash. Normally, we will use wet ashing method (Line 185) for subsequent AA.
- Line 150-151 cupboard until a clear solution was obtained.
- Line 165, 166 a Soxhlet apparatus-----inside the Soxhlet extractor
- Table 2 Change the title to : Proximate Composition of ----- (i.e., remove %) Put % after Protein (i.e., Protein (%)). Rearrange this Table (adjust the size of those numbers and letters).
- Table 6 Crispiness

Author's feedback:

Thank you for all observation and comments. All correction have been effected and painted in yellow.