



SDI Review Form 1.6

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	Ms_IJBCRR_42377
Title of the Manuscript:	EFFECTS OF SESAME SEED ENRICHMENT ON PHYSICO-CHEMICAL AND NUTRITIONAL CHARACTERISTICS OF FLOUR FROM TWO VARIETIES OF WHITE YAM
Type of the Article	Research

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>)

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	AYF, EYF and SSF combined statistical analysis. This analysis needs to be reviewed It is not clear how the plants are cultivation (Yam and sesame). It is not certain when plants come from the same area. When sesame is harvested it is not known. Some of the values in the summary section of this article are not available anywhere. for example 1.6-3.0 * 61.7-78.8 Where is the "crude fibre content" in this article	The source was quoted however the place of purchase had been added to the write up. The crude fibre was determined for this research but was not stated in the paper because the body in charge of food composition table has pronounced determination of crude fibre to be obsolete and now promoting determination of total fibre. Hence, the presentation of total carbohydrate with other proximate composition except crude fibre
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments	Sesame seeds are already known to be rich in mineral matter and fat content. It is obvious that sesame seeds enrich the product it is supplemented with. In this article, it is better to focus on cooked pulp properties of sesame flour fortified products.	