



**SDI Review Form 1.6**

Journal Name:	<a href="#">International Journal of Biochemistry Research &amp; Review</a>
Manuscript Number:	Ms_IJBCRR_43083
Title of the Manuscript:	Comparative Evaluation of bioactive compounds in some raw and boiled egg varieties: Eggs, potential nutraceuticals?
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>)

**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)
<b>Compulsory</b> REVISION comments	<ol style="list-style-type: none"> <li>Line 72- word is "scant"</li> <li>Line 88 – even here make sure the reader knows egg white and yolk were separated. That step was not mentioned until line 111.</li> <li>Line 93 – no "s" at the end of an abbreviation – just "min"</li> <li>Lines 111-116. How was boiled egg white treated?</li> </ol>	All the corrections have been effected in the original article.
<b>Minor</b> REVISION comments	<ol style="list-style-type: none"> <li>This is an interesting study of" egg white proteins" yet this topic is not adequately reflected in the title. There are other bioactivities in egg, for example choline in yolks, so the reader is misled if looking for other compounds, so I recommend changing the title.</li> <li>It is unclear what is intended in this comparison – the authors have quantity which is the amount of protein, yet for some proteins there would have been denaturation with boiling that kept the protein intact but resulted in a loss of activity, for example biotin.</li> </ol>	<p>The title has been modified by including "<b>some</b>" bioactive compounds...</p> <p>The intention was to compare the quantities in the raw samples and the boiled and also to compare among the egg varieties – to determine which variety had the better concentrations of the different egg white proteins.</p>
<b>Optional/General</b> comments		