



SDI Review Form 1.6

Journal Name:	Journal of Applied Life Sciences International
Manuscript Number:	Ms_JALSI_33595
Title of the Manuscript:	Changes in Amino Acid Profile of African Yam Bean (<i>Sphenostylis sternocarpa</i>): The Effect of Different Processing Methods.
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)
Compulsory REVISION comments	<p>Page 2: The aim should be better emphasized. One or two sentences must be added.</p> <p>Page 2: microwave cooking for 810 minutes, Is 850 minutes not too long? 76 minutes to be written separately.</p> <p>Page 3: NH x W@ NH/2 x Sstd x C, Let's explain what "C" means.</p> <p>Page 3: P-PER = - 0.468 + 0.454 (Leu) - 0.105 ; Can you EXPLAIN?</p> <p>Page 3: "Flour" erase two of them.</p> <p>Page 4: (6.82 g/100g) SEPARATE.</p> <p>Table 1: <i>Sphenostylis</i>.</p> <p><i>Sternocarpa</i> ; No point in between, S small.</p> <p>Table 1: Why are not references?</p> <p>Page 5 (end of page): It made them more available, and the exposed amino acids were not solubilized in water medium employed in conventional cooking and microwave cooking. (I could not figure out what you mean to this clan. Can you explain more clearly?)</p> <p>Tablo 2: What do i, i-ii, i-iii, i-iv means? Let's explain they under the table.</p> <p>Conclusion: The last clause should be given numerical values for which reason roasting should be recommended. P-PER; 2.31 etc...</p>	<p>One more sentence has been added.</p> <p>S.stenocarpa is quite hard to cook. Microwave cooking was done intermittently and total time involved to get it cooked by this processing method is 810mins.</p> <p>C= (Concentration of amino acid in aliquot of sample used)</p> <p>All the other corrections from page 4 onwards has been effected and highlighted.</p> <p>These statements made are findings and conclusions. Much adjustments to such statements may alter information conveyed. However, I did minor adjustment and</p>



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	<p>Plagiarism issue-</p> <p>Test</p> <p>Assigned label 1/3 Changes in Amino Acid Profile of African Yam Bean (<i>Sphenostylis sternocarpa</i>): The Effect of Different Processing Methods. ABSTRACT: The effect of different...</p> <p>983 words</p> <p>Upload date 2017-04-28 16:10</p> <p>Content 18% Report</p>	<p>highlighted it.</p>
<p><u>Minor</u> REVISION comments</p>		
<p><u>Optional/General</u> comments</p>		