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**SDI Review Form 1.6**

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| 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 (Sphenostylis sternocarpa): The Effect of Different Processing Methods.** |
| Type of the Article | **Original Research Article** |

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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.
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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** | | |
| **Minor** REVISION comments | | |
| **Optional/General** comments | This MS deal with the effects of different processing methods about the changes in amino acid profile of African yam bean (*Sphenostylis sternocarpa*). The present study indicated that total and particularly essential amino acids contents and amino acid composition of the flour samples changed by the processing methods. Among them, roasting enhanced the contents of amino acids in compassion to conventional cooking and microwave cooking. That is, it showed that roasting is the best processing method for maximum nutrients of *S. stemocarpa* seeds. It is useful for the cooking in household and the industrial application. | |

**Reviewer Details:**



| | |
|---|---|
| Name: | ***Takeshi Nagai*** |
| Department, University & Country | ***Graduate School of Yamagata University, Japan*** |