

Review Form 1.7

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_110287
Title of the Manuscript:	Optimization of Cold extruded pasta enriched with Functional and Non-conventional ingredients
Type of the Article	

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)
<p><u>Compulsory</u> REVISION comments</p> <p>1. Is the manuscript important for scientific community? (Please write few sentences on this manuscript)</p> <p>2. Is the title of the article suitable? (If not please suggest an alternative title)</p> <p>3. Is the abstract of the article comprehensive?</p> <p>4. Are subsections and structure of the manuscript appropriate?</p> <p>5. Do you think the manuscript is scientifically correct?</p> <p>6. Are the references sufficient and recent? If you have suggestion of additional references, please mention in the review form.</p> <p><u>(Apart from above mentioned 6 points, reviewers are free to provide additional suggestions/comments)</u></p>	<p>1. Important because it reviews the Optimization of cold extrusion paste</p> <p>2. Our recommended titles: Development of Enriched Cold Extrudate Pasta Using Black Bean and Millets: A Functional and Sensory Analysis</p> <p>3. Yes, the abstract of the article is comprehensive as it provides a brief overview of the study's objective, methodology, and results. It highlights the unique aspect of preparing pasta using black bean and millets instead of refined wheat flour, the nutritional benefits of these ingredients, and the optimization process used to develop the enriched cold extrudate like pasta.</p> <p>4. Based on the information provided in the manuscript, it seems that the study was designed and executed scientifically. The authors have followed a systematic approach to develop pasta using black bean and millets instead of refined wheat flour. They have conducted five trials with different proportions of the significant ingredients, along with control, to optimize the functional and cooking quality parameters using VETSTAT tool.</p> <p>5. it's quite appropriate</p>	<p>Thanks for your review process.</p>
<p><u>Minor</u> REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>good</p>	
<p><u>Optional/General</u> comments</p>		

PART 2:

	Reviewer's comment	Author's comment <i>(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)</i>
Are there ethical issues in this manuscript?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	Thanks for your review process and I had carried out all the corrections.