

Review Form 3

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_122651
Title of the Manuscript:	Physico-chemical and sensory characterization of biscuits enriched with avocado pit flour (Peasea Americana Mill.)
Type of the Article	Original Research Article

General guidelines for the 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 guidelines for the Peer Review process, reviewers are requested to visit this link:

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PART 1: Review Comments

Compulsory REVISION comments	Reviewer's comment	Author's Feedback <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
Please write a few sentences regarding the importance of this manuscript for the scientific community. Why do you like (or dislike) this manuscript? A minimum of 3-4 sentences may be required for this part.	<b>Like</b> --This manuscript is significant because it innovatively explores the use of avocado pit flour in biscuit production, addressing key issues of nutritional enhancement and food waste reduction. The study provides valuable insights into the potential of avocado pit flour as a sustainable ingredient, supported by thorough physicochemical and sensory evaluations. This research could inspire further studies and practical applications in sustainable food production, contributing to global efforts to minimize food waste and improve resource efficiency. The manuscript's novel approach aligns with emerging trends in sustainable food science, though it would benefit from more detailed statistical analyses and broader implications for enhanced impact.	
Is the title of the article suitable? (If not please suggest an alternative title)	<b>Yes'</b> - is generally suitable for the article. It effectively conveys the main aspects of the study	
Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.	Yes.The title is appropriate for the article-- the abstract provides a solid foundation, incorporating these suggestions would enhance its clarity and comprehensiveness, making it more informative for readers.  <b>Suggestions for Improvement:</b>  <b>Clarify the Research Hypothesis:</b> Include a brief statement on the anticipated benefits of incorporating avocado pit flour into biscuits, providing context for the study's aims.  <b>Detail Sensory Analysis:</b> Specify the number of participants, the evaluation criteria, and the scoring system used for the sensory analysis to give a clearer picture of the evaluation process.  <b>Highlight Key Findings:</b> Emphasize the most significant results, such as which formulation was most preferred and the reasons for this preference, and include any relevant statistical analyses.  <b>Expand Conclusion:</b> Discuss the broader implications of using avocado pit flour in biscuits, including potential impacts on the food industry and waste reduction. Also, suggest directions for future research or practical applications.	
Are subsections and structure of the manuscript appropriate?	The structure of the manuscript is appropriate, but enhancements in detail, especially regarding sensory analysis and statistical significance, would improve the clarity and depth of the study. Expanding the conclusion to include broader implications and future research directions would also strengthen the manuscript.	

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<p>Please write a few sentences regarding the scientific correctness of this manuscript. Why do you think that this manuscript is scientifically robust and technically sound? A minimum of 3-4 sentences may be required for this part.</p>	<p>This manuscript is scientifically robust and technically sound due to its use of comprehensive physicochemical analyses, including pH, titratable acidity, and measurements of moisture, lipids, proteins, ash, and carbohydrates. These established methods ensure reliable data and a thorough assessment of how avocado pit flour affects biscuit quality. The inclusion of sensory analysis using the affective method provides valuable insights into consumer preferences and acceptability. By integrating both analytical and sensory evaluations, the manuscript offers a well-rounded assessment and supports the feasibility of avocado pit flour as a sustainable ingredient.</p>	
<p>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</p> <p>-</p>	<p>The references cover a broad range of relevant topics related to the utilization of various flours and food waste materials in biscuit production. They include studies on avocado pit flour, other fruit and vegetable byproducts, and general food product characterization. This breadth suggests a comprehensive approach to understanding the context and potential of the study's focus.</p> <p>The references span from 2008 to 2023, indicating a good mix of historical and contemporary sources. However, for the most recent advancements and trends, it might be beneficial to ensure that the latest research is included, particularly from the last few years.</p> <p>The current references are generally sufficient and relevant, but incorporating additional recent studies, high-impact sources, and recent reviews could enhance the manuscript's robustness and relevance in the rapidly evolving field of sustainable food production.</p>	
<p>Minor REVISION comments</p> <p>Is the language/English quality of the article suitable for scholarly communications?</p>	<p>The language and English quality of the article are generally clear and understandable.</p>	
<p>Optional/General comments</p>	<p>The study presents a novel and environmentally beneficial approach by incorporating avocado pit flour into biscuit production, addressing food waste effectively. The comprehensive physicochemical analysis and sensory evaluation methods employed are robust and provide valuable insights into the product's quality and acceptability.</p>	

PART 2:

	<p>Reviewer's comment</p>	<p>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>
<p>Are there ethical issues in this manuscript?</p>	<p>(If yes, Kindly please write down the ethical issues here in details)</p>	

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