## **Review Form 3**

Journal Name:	Advances in Research
Manuscript Number:	Ms_AIR_126257
Title of the Manuscript:	DEVELOPMENT AND QUALITY EVALUATION OF COOKIES FROM LIMA BEAN AND EMMER WHEAT
Type of the Article	Research article

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#### **PART 1:** Review Comments

<u>Compulsory</u> REVISION comments	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
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.	The replacement of wheat flour in bakery is the major challenging in food industry. The author attempted to replace wheat flour with lima bean but lima bean has potential antinutritional factor within it. The author would have addressed those factors. The research is very simple and basic.	
Is the title of the article suitable? (If not please suggest an alternative title)	Appropriate	
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.	Well written	
Are subsections and structure of the manuscript appropriate?	Yes	
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.	Why did you use chosen LDPE packaging material for biscuit? Poor discussion and interpretation of results. The dependent factors in the shelf life determination are not appropriate. What is thedetermining factor that indicates of end of shelf life? Elaborative discussion is needed The major revisions are given in the manuscript file as a comment.	
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	Additional references should be given in introduction, material and methods, and discussion section Give reference for baking temperature.	
Minor REVISION comments  Is the language/English quality of the article suitable for scholarly communications?	English and syntax can be improved. Unnecessary words are capitalized.	
Optional/General comments	Table numbers are mismatching with the cited text.  Provide either table or figure. Duplication of data should be avoided  Write Scientific name, family name properly  Some results are doubtful like fiber and proximates. The biscuits are low water activity foods, microbial growth is arrested below 0.7. Give valid reasons for getting microbial count	

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## PART 2:

		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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	

### **Reviewer Details:**

Name:	Vinay G M
Department, University & Country	Anand Agricultural University, India

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