

Review Form 1.7

Journal Name:	Asian Journal of Food Research and Nutrition
Manuscript Number:	Ms_AJFRN_116729
Title of the Manuscript:	EFFECT OF THERMAL PROCESSING TREATMENTS ON THE PROXIMATE, FUNCTIONAL AND PASTING PROPERTIES OF AFRICAN YAM BEAN (Sphenostylis stenocarpa) SEED FLOURS
Type of the Article	Research

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>Compulsory 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. Yes, the manuscript appears to be important for the scientific community, particularly for researchers and professionals interested in food science, nutrition, and food product development. The study provides valuable insights into the effect of different thermal processing treatments on the proximate composition, functional properties, and pasting properties of African yam bean seed flours. This information is relevant for understanding how processing methods can affect the nutritional and functional characteristics of food ingredients, which is essential for developing nutritious and functional food products, especially in regions where malnutrition is a concern.</p> <p>2. Yes</p> <p>3. Yes, the abstract of the article is comprehensive as it provides a clear overview of the study's objectives, methods, results, and implications for using processed African yam bean flours as nutrient-dense and functional ingredients in food product formulation.</p> <p>4. Yes</p> <p>5. Based on the information provided, the manuscript appears to be scientifically correct in its methodology and reporting etc.</p> <p>6. In this manuscript, the authors should consider incorporating recent references from 2022 to 2024, as the current number of recent year references is limited.</p>	<p>.</p> <p>Noted</p>
<p>Minor REVISION comments</p> <p>1. Is language/English quality of the article suitable for scholarly communications?</p>	<p>1. Based on the entire manuscript proof reading, the language and English quality of the article appear to be suitable for scholarly communications</p>	
<p>Optional/General comments</p>	<p>-</p>	

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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>	