

Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_82784
Title of the Manuscript:	Bioactive Compounds, Amino acid content /Score of Composite Wheat, African walnut, Moringa biscuits
Type of the Article	Original Research Article

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

(<https://www.journalafsj.com/index.php/AFSJ/editorial-policy>)

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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	<p>1- Add some of words to the keywords such as Moringa seed, Flour, Total phenol.</p> <p>2- You have to write a paragraph in the introduction that contains the most important information about the African walnut, its chemical content, its therapeutic importance and its applications in the field of food industries.</p> <p>3- Give a reference to method of Nitrogen determination.</p> <p>4- You should be adding a group of recent scientific studies to the discussion that confirms and supports the results of this research.</p>	<p>Done.</p> <p>New additions to introduction with appropriate references included.</p> <p>Done.</p>
Minor REVISION comments	<p>1- Replace the current search title with the following title of the Manuscript: (Bioactive Compounds, Amino acid content of Biscuits Produced from African Breadfruit and Moringa Seed Flour).</p> <p>2- Move this paragraph to the discussion section and removed from the introduction.</p> <p>Khanbabae and Ree (9) reported that tannins are secondary metabolites of plants which can be classified based on their structure into four major groups viz: Gallotannins, Ellagitannins, Complex tannins and Condensed tannins. Tannins are mainly found in fruits, especially berries, Cocoa, beverages like wine, beer, tea and cereals such as Sorghum and barley.</p> <p>3- Update the references used such as 1,3,6,7,8,9,10.</p> <p>4- The references should be mentioned for the method of Anti-Oxidant, Total phenol and Nitrogen determination is mentioned only and Abbreviate the explanation of the methods.</p>	<p>Done</p> <p>Now ref. as 26 in discussion</p> <p>Done.</p> <p>Anti-oxidant ref (20), Total phenol ref (21, 22,) and Nitrogen determination ref (24).</p>
Optional/General comments	<p>1- All information in the article must be from a reliable source, and all references used must be mentioned.</p> <p>2- Update the references used and replacing old references with new ones.</p>	<p>Done</p> <p>Done</p>

PART 2:

	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)
Are there ethical issues in this manuscript?	(If yes, Kindly please write down the ethical issues here in details)	No.