

Review Form 1.6

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_81651
Title of the Manuscript:	Effect of Blanching on the Physicochemical Characteristics, nutrient Composition and sensory Properties of ‘Banga’ Sauce Produced from Fresh Oil Palm Fruits
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>)

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)
<u>Compulsory</u> REVISION comments		
<u>Minor</u> REVISION comments	<ol style="list-style-type: none">1. In Flow chart 1, initial and final products are same.2. The fat percentage is high in Banga sauce. Then why the moisture content of final product is observed unexpectedly high?	
<u>Optional/General</u> comments		

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)	

Reviewer Details:

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