

## Review Form 1.6

Journal Name:	<a href="#">Asian Food Science Journal</a>
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)
<b>Compulsory</b> REVISION comments	<ol style="list-style-type: none"><li>1- Add some of words to the keywords such as Moringa seed, Flour, Total phenol.</li><li>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.</li><li>3- Give a reference to method of Nitrogen determination.</li><li>4- You should be adding a group of recent scientific studies to the discussion that confirms and supports the results of this research.</li></ol>	
<b>Minor</b> REVISION comments	<ol style="list-style-type: none"><li>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).</li><li>2- Move this paragraph to the discussion section and removed from the introduction.  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.</li><li>3- Update the references used such as 1,3,6,7,8,9,10.</li><li>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.</li></ol>	
<b>Optional/General</b> comments	<ol style="list-style-type: none"><li>1- All information in the article must be from a reliable source, and all references used must be mentioned.</li><li>2- Update the references used and replacing old references with new ones.</li></ol>	

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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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