

Review Form 1.6

Journal Name:	Asian Journal of Applied Chemistry Research
Manuscript Number:	Ms_AJACR_84527
Title of the Manuscript:	Physico-Chemical, Functional and Antioxidant Evaluation of Some Gluten-free Flours Formulas Compared with Available Commercial Formula
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:

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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)
<u>Compulsory</u> REVISION comments	<p>Corrections for AJACR</p> <p>Introduction</p> <p>i. <i>Please rephrase this sentence as it is not explicit enough</i> “The following of a GF diet is not simple for celiac patients since such a diet may cause nutrient deficiencies of some macro and micronutrients as well as lead to excess intake of saturated fats and carbohydrates”.</p> <p>ii. <i>You can't start a sentence with abbreviation instead write it in full e.g</i> “GF products can also be produced with”</p> <p>iii. <i>Please write the full GF for the first-time ad you can used the abbreviated form GF in subsequent writings</i></p> <p>Materials</p> <p>iv. <i>Please throw more light in the sentences below and distinguish between the two</i> “Gluten-free flour formula sold in the local market consist of flour blend of brown rice, white rice, quinoa flours and corn starch, in addition to arabic gum used in this research. While, GF flour formulas were made from rice, quinoa, buckwheat, millet, chickpeas flours and corn starch in addition xanthan gum in various proportions (Table 1)”.</p> <p>v. <i>Similarly, this sentence need clarification</i> “The chemical composition of GF flours formulas and GF flour formula sold in the local market evaluated included moisture, protein, fat, ash, crude fiber and starch..... <i>I suppose the author is making comparison between commercial GF flours formulas and GF flours formulas made locally. Please clarify this issue</i></p> <p>vi. <i>What is the control in this experiment? Is it GFF, if so please so state it? And is GFF the commercial formula sold in the local market</i></p> <p>vii. <i>The authors are fond of stating methods used by somebody with some modifications. E.g. “Total phenolic compounds of sample were determined using folin- ciocalteu reagent according to [19] with some modifications”. Experiments are carried out with explicit methods used so that it can be replicated and improved upon by another researcher. If the methods you used is not understood it will be difficult to replicate the work elsewhere. So please state the modifications made?</i></p> <p>viii. <i>Avoid starting a sentence with figure. E.g. 0.5g.....and 0.2g.....correctios effected in the write-up. Instead present it as, Zero-point five gram (0.5 g) of sample.....</i></p> <p>ix. <i>Table 1 is clumsy try and re-arrange it</i></p> <p>Results and Discussion</p> <p>x. In table 2 the authors gave the following statement in the footnote “Abbreviations for symbols GFF, F1, F2, F3 and F4 see footnote of Table (1)”. <i>Scientifically this is wrong. Each table should stand on its own with all the abbreviations explained with it</i></p> <p>xi. This result could be attributed to quinoa's fat content [31]? Explanations needed sir.</p> <p>xii. <i>Please be constant with your abbreviations.</i> GFF is it GF flour product (GFF), GFF: gluten-free formula or GF commercial flour. <i>You mentioned it in three different ways</i></p>	

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	<i>in the write-up</i> <i>xiii. [41] reported that surface area and hydrophobicity improve oil holding capacity. You don't start a sentence with number or figure, instead write in full the authors names. E.g Chau and Cheung [41] reported that surface area and hydrophobicity improve oil holding capacity. The GF composite flour samples close values and non-significant variations at p.....</i>	
Minor REVISION comments	Minor revision	
Optional/General comments	The work is novel and should be accepted for publication after minor revision is appropriately carried out	

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)	

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