

Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_89203
Title of the Manuscript:	Utritional and sensory profiles of functional breads produced from partial substitution of wheat flour by pigeon pea flour (<i>Cajanus cajan</i>)
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.journalejnfs.com/index.php/EJNFS/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)
Compulsory REVISION comments		
Minor REVISION comments	<p>This article provides important information regarding the nutritional and sensory profiles of functional breads produced from partial substitution of wheat flour by pigeon pea flour (<i>Cajanus cajan</i>), in the context in which current global food concerns are directed towards product quality, diversification of production and renewal of the product range, thus aiming to obtain products with high nutritional value, without additives, preservatives or other compounds with a negative impact on the human body. The results are interesting and important to researchers in relevant fields of food industry. Some corrections should be made in order to publish the article. Please, take into account the following recommendations to improve this manuscript:</p> <ul style="list-style-type: none">- the general presentation of the manuscript should be reviewed, the extra spaces between words or the lack of spaces between titles, subtitles, figures, tables and text according to the requirements of the journal;- I recommend a revision of the manuscript according to the requirements of the journal (English, technical editing, bibliography, etc.);- I recommend replacing "Utritional" with "Nutritional" in the title of the article;- recommend unit editing the tables according to the requirements of the journal, table 1 is written whit characters 12 TNR and table 2 in 11 TNR;- I recommend a critical approach to the literature to enable analysis and interpretation of the information, development of an objective viewpoint and the setting of clear objectives- I recommend that the nutritional status of the two flours used (moisture, protein, ash, fat, fibre, carbohydrates) be included in the article so that the nutritional status of the finished product can be assessed as fully as possible in relation to that of the raw material;- I do not recommend that the manuscript be pursued in the editorial process of the European Journal of Nutrition & Food Safety in this form, as the approach to this topic is scientifically limited. <p>I recommend a carefully check of the full manuscript to correct any grammatical or syntax error. Based on the above mentioned, I recommend this paper for publication after performing the suggested corrections.</p>	
Optional/General comments		

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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?	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

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