



SDI Review Form 1.6

Journal Name:	American Journal of Experimental Agriculture
Manuscript Number:	2014_AJEA_9841
Title of the Manuscript:	Quality of Kunun zaki enriched with Moringa (Moringa oleifera) seed flour
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:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)



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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	Lines 127, 128,134 etc... Author should clarify-significant difference $p=0.05$, no significant difference, $p=0.05$? Author should correct throughout the manuscript When $p < 0.05$, there is significant difference, when $p > 0.05$, the difference is not significant. Difference cannot be interpreted both as significant and not significant at the same p values.	I have corrected all
Minor REVISION comments	Sensory evaluation-were the panelists trained or untrained? Under what conditions was the evaluation carried out? Production of kunun-zaki as stated by author in this paper is not exactly kunun zaki. Kunun zaki is called kunun zaki - "zaki" referring to "sweet". Kunun zamia on the other hand is sour(unsweetened)-"zamia" referring to "sour". Author should clarify which was produced . The Statement of problem why kunun-zaki would	Trained panellist were used The product is kunun zaki. The product was produced in South Western part of Nigeria. Processing is slightly different from the Northern part of Nigeria. Processing of this product varies from locality to locality.



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	require substitution with Moringa oleifera is not really very strong and debatable. Kunun zaki as a fermented cereal beverage is a refreshing drink which does not necessarily form part of a major diet or food. However, for its medicinal properties, Moringa may be a better statement of problem choice for substituting into kunun-zaki. These views are solely the reviewers views and does not affect the quality of the work done by the author.	
<u>Optional/General</u> comments	The concept of the work is good and original.	