



SDI Review Form 1.6

PART 1:

Journal Name:	<u>British Journal of Applied Science & Technology</u>
Manuscript Number:	2013_BJAST_4191
Title of the Manuscript:	PHYSICOCHEMICAL PROPERTIES OF SORGHUM BISCUIT ENRICHED WITH DEFATTED SOY FLOUR
Type of the Article	Research paper

General guideline for Peer Review process is available in this link:

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

- This form has total 7 parts. Kindly note that you should use all the parts of this review form.



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PART 2: 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	The experimental design should include the control(sample without added defatted soybean) to allow correlation ship determination to establish the real effect on the quality assessed. Also information on the chemical composition of the added defatted soy bean is important as other components could also affect the quality. References which are not in the text should be removed from the reference list . And references in the text should be reflected on the list Abstract Line 14- 85:60:15:0 not 85:50:15:0 Introduction Line 32- inclusion of more references on recent works on supplementation of legumes into cereals Line 33- include examples of enrichment of cereal based foods with oil seed protein Line 48- include manufacturer/trade mark of margarine, sugar, salt and the name of the open market Line 49-state the chemical composition of the defatted soybean supplied Line 54- include the name and model of vacuum	The research did not have a control (sample without added defatted soybean). Authors did not want to use wheat biscuit as control. Chemical composition of the defatted soy bean flour was not carried out; it is assumed that the information about the chemical composition is well known from literature. The reference list was checked for omission and these were attended to as appropriate. Abstract SD3 (85.00:15.00) Work on supplementation of legumes into cereals was referred to in the discussion. The manufacturer/trade mark of margarine, sugar, salt and the name of the open market had been added (Line 44 – 45) The chemical composition of the defatted soybean was not determined. Line 51 - name and model of vacuum



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	packing unit operation used and the type of packaging material used Line 58-the experimental design should include the control sample (without defatted soy flour (100:0) to allow correlation Line 68- state the quality of polyethylene bags Line 71- removes –the standard method Line 73 Kj not KJ Results and Discussion Line 104-107- Recast Line 116-117- 12.0-18.1%, with SD1,SD2 and SD3 having high fat content Line 118- A high amount of fat could----- Line 120-121-Remove- Therefore low fat content observed in the biscuit-----individual Line 125- SD6 and SD7. The increase in..... Line 126- 58.2-70.6%, with significant increase..... Line 128-131- Recast Line 191-196- include the relationship between spread ratio and the eating quality of the biscuit, and breakage of transits and post handling of the same. Line 217- State the unit of the figures in the table Line 230-234- Recast to include summary of the findings and inferences References Lines 248,254,265, 271,275.- put full stop after the date	packing unit operation used and the type of packaging material used had been included. No control sample (without defatted soy flour) was used. Line 65 - thick low density polyethylene Line 69 – It will not be appropriate to remove the ‘Standard methods’ – AOAC is a standard method. Line 71 – Kj Results and discussion Line 116 – 117 – had been recasted. Line 142 - could Removed It is attended to. It is attended to Line 204 – 206 Spread ratio could have been affected by the competition of ingredients for the available water and other functional properties of proteins and fat, which might invariably affect the texture and eating quality of the biscuit. Units were fixed. The recommended style of referencing had been followed.
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	Line 268- insert full stop after the date and include the date of assessing the information Line 277, 309- insert bracket on the date Line 301- inserts the volume of the journal Note. Missing references in the list of references but in the text Bajaj et al 2006 FNB.IOM 2002 Sandstead 1999 Alobo 2001 References in the reference list but not in the text- line 263, 265,268,273,281,283,293,300,304,309,315,317	Ommited references were addede.
<u>Minor</u> REVISION comments	Typographical errors	
<u>Optional/General</u> comments		