



SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2013_BJAST_4782
Title of the Manuscript:	EFFECT OF ADDED BAMBARANUT FLOUR ON THE QUALITY OF ACHA BASED FURA

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments
Authors have addressed all my questions and I think that the manuscript is ready to publish. Nevertheless, I feel that the grammar and style of the manuscript need to be improved. As English is not my usual language I will not be able to add nothing else to the grammar (some corrections are in the text) and probably authors will need some professional help. I have just one more comment and, after this I think that manuscript could be accepted for publication. -General acceptability: The average mean score....increased.... This is not true because there is no significant differences for mean values (all have the same letter but MSD is not shown). Based on these results, there is something that authors should discuss. Which is the best combination Acha-Bambara? Based on the sensory panel, should be 90-10. But based on both nutritional quality and functional properties may be 75-25. If there is no differences in the general acceptability for any combination, why the authors suggest 90-10 and not other combinations?	Thank you so much for your patience. I accepted your observations and have effected them with exception your comment on the preference of acha:bambara groundnut(90:10) product. In product development we do not use the parameters such as nutrient or functional properties in selection or acceptance, though they are important. But in choice or acceptability of food the sensory quality is of priority. The food must be accepted first before any other factors could come into place . That was reason the ratio 90:10 of acha and bambara groundnut was considered as the best.