



SDI Review Form 1.6

Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2014_BJAST_10432
Title of the Manuscript:	EFFECT OF BAKING TEMPERATURE ON THE QUALITY OF BAKED SWEET POTATO CRISPS
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.

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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	1) In the formulation of the crips: what is portable water ? Is it deionised or distilled water ? What did you use as binder ? 2) How many panellists made the sensory analysis? Please, put it in table 4	1. The water is distilled water, the binder used is xanthan gum. 2. 18 panellists
Minor REVISION comments	1) Are the samples cylinders ? If so, please put in line 12 "the same diameter (33 mm) 2) The abbreviation "min" should not be pluralized 3) In tables 2, 3 and 4, it is better to put "Values are mean +/- the standard deviation of determinations	1. The samples were circular in shape (with dough height of 3.3mm and 30mm diameter – dimension of the dough rolling tray and circular dough cutter). There were some typographical errors with the dimensional input in the paper and has been adjusted and reframed accordingly. 2. Comments 2 and 3 have been effected.
Optional/General comments	The English should be revised. There are some mistakes in lines 33, 104, 241, 251.	