



SDI Review Form 1.6

PART 1:

Journal Name:	<u>British Journal of Applied Science & Technology</u>
Manuscript Number:	2013_BJAST_4439
Title of the Manuscript:	Chemical, sensory and microbiological evaluation of novel product manufactured from water soluble constituents of germinated grains
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	1. The paper is presented as a comparison of wheat and barley at all stages raw to product, which is neither the title nor the objective of study – it need to be addressed. Compare the raw material to its product; explaining the benefit of jam-like product over its other forms. 2. Materials and methods: authority of plant species (name in italic) and variety name be added clearly. 3. In experiments room temperature be mentioned 25C±1C etc. 4. How much seed was used for steeping? Mention quantity. 5. Relative humidity in % or g/g? (Specific humidity is g/kg). 6. Line 145 is it barley like jam or barley grain being discussed? 7. Figures are repeated in lines 146-148 which are already given in table. Such practice should be avoided at all places. 8. The authors need to explain why: 1- soluble sugars /total carbohydrates not removed/reduced by removing steeping water?; 2 how Cu can increase in final product? 9. When minerals are important and required, why steeping water was discarded and not used for dilution (line 84) 10. Lines 193 to 209 its only results no discussion! 11. Similarly for table 3, discussion is lacking. 12. Values especially for Gallic acid are very high? Check units its	All corrections were highlighted by green colour 1. The comparison was addressed in title and objective. 2. The name was corrected (in italic). The authentic source name was added. 3. Room temperature was mentioned 4. Quantity of seeds is already existed. 5. Relative humidity unit was corrected. 6. The sentence was corrected. 7. Barley like jam had an increase in... (The numbers were removed (only the parameters in which the increase is occurred were mentioned. 8. Concerning total crab. And soluble sugars, it is discussed in table 1. However the increase of Cu may be due to a decrease in other constituents. 9. Using steeping water did not implemented in the literature. If advised I'll going to add



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	ug or mg. 13. Give FDA approved colony count for sprouts products. The count presented here suggests that the product should be consumed within a 3 days time. Line 289 reference is not relevant to this anti-microbial activity; find some other reference for sprout grains product?	this practise for the product improvement before its biological application (rats) 10. 193 to 209 belong to table 3 (more discussion was added. 11. More discussion was added 12. Units were checked 13. Give FDA approved colony count for sprouts products. And other related references were added.
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Minor REVISION comments	- Line 35 "During" to line 42 "blocks" may be deleted as repeated statements. - Combine lines 49, 50 with 56, 57 to avoid repetition. - Statements in lines 32, 45, need to be supported by references. - Line 61 "or plants" may be explained? - Repetition line 76& 80, at all places there should be repetition only where required. - Certified seed and source should have been mentioned. - Line 91 "quiet heat" what was the temperature? - Line 93 "sweet taste" how it was determined? - At first appearance give complete AOAC? - Line 102 "incubated" at what temperature? - Language needs improvement.	- The repetition was corrected. - The repetition was modified. - The first subsequent reference is its reference (for the two consecutive statements). - It means the barley grain or barley plant. 76 talks about steeping conditions, however line 80 talks about germination conditions. - Certified seed have been mentioned. - It is mentioned that it is kept boiled. - It's an indication the combination between the overall acceptability and the sweet taste that observed initially by the researcher. - Complete AOAC was given with the first appearance. - The temperature degree was added. - I seriously try to improve my language.
Optional/General comments	Re-write. Provide reference on jams safety data o storage. Combine figure 1 & 2.	Jams manufacture uses addition of high amount of sugar. So the suggested name for this product was like-jam (it likes jam in appearance, colour, consistency and taste but the sweet taste obtained without addition of sugar was lower than jam sweetness.

I appreciate reviewer insight...I found it to be TREMENDOUSLY helpful.

You gave me some really valuable comments I can use to improve my way in research design and writing.