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Journal Name:	British Journal of Applied Science & Technology
Manuscript Number:	2015_BJAST_16478
Title of the Manuscript:	STORAGE STABILITY OF DEEP-FRIED COWPEA PRODUCTS (AKARA) INCORPORATED WITH SOY-FLOUR AND AFRAMOMUM DANIELLI
Type of the Article	Original research paper

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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(<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	There are a lot of question the author(s) need to clarify. 1. The aim(s) of this work is confusing and this also shows in their result. Why adding soyflour knowing fully well that it will have effect on the nutritional composition? 2. The A. danielli effect during storage is expected because of previous publication on the plant. So, the reason(S) of the manuscript is not clear enough. 3. Are the author(s) asking the consumer to be adding soyflour to cowpea flour before frying or they should be keeping the product "akara" for day by adding the so call preservatives? This must be cleared 4. Akara has been known for ages among the south western part of the country to eaten within the hours of preparation or at most the following day. If the author(S) want to talk about preservation of akara, why? Is it because of the cowpea, oil, nutritional lost or the scarcity of the product at a particular time of the year? All these questions always come to mind when reading this kind of manuscript. 5. I will recommend that the author(s) should check the article on akara by Ogundele et al., 2014.	Thanks for your comment. Listed below are answers to your comment; 1. soy-flour was added to reduce the absorption of fat during frying. 2. We added soy-flour and A.danielli in order to study their synergetic effect on the quality characteristics of akara. Although soy-flour and A. danielli have been added to akara separately, there is limited information on the effect of incorporating both soy-flour and A.danielli on the quality characteristics and keeping qualities of akara. 3. The reduction of fat content and prolong shelf-life of akara which could be achieved by incorporating both soy-flour and A. danielli in akara are beneficial to the consumers. 4. Preservation of akara is needed because the process of preparing fresh paste from cowpea is tedious and time consuming. Akara is also needed to be preserved because of its susceptibility to various types of spoilage such as staling, rancidity and ropiness, soon after its production.



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	6. I will also comment on the proximate analysis. Why did the author(s) carry out the analysis on the akara sample and not on the paste before frying? Addition of other ingredients will definitely affect the proximate composition. The effect of soyflour and the A.danielli were not carried out on the functional properties of the paste. Only the proximate and sensory analysis were carried out which are not enough to justify the product credibility. 7. On the microbial analysis I was expecting to see a control of a particular sample kept in a refrigerator, so as to compare the effect of the A.danielli 8. I will like to the author(s) to provide answers to all these concern issues because this manuscript is not yet good enough	5. We agreed that we ought to have determined the effect of soy-flour and A.danielli on the functional properties of the paste. Regarding the question that other ingredient may contribute to the result of our proximate and sensory attributes. This has been taken care of by having a control, which was akara from 100% cowpea flour without soy-flour and A. danielli. The same ingredients were added to both the control and the tested samples. 6. We decided not to put any sample in refrigerator because we were not looking at the effect of storage conditions in the present study. We know full well that keeping the sample in refrigerator will also prolong the storage period.
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<u>Minor</u> REVISION comments	Italicise the botanical names	noted
<u>Optional/General</u> comments	The author(s) should clarify the intent of the study and make it clear. Whether they are checking the effect of A.danielli on storage condition of akara or they are looking at the effect of substitution of soy flour into cowpea for making akara.	We were checking the effect of soy-flour and A. danielli on the quality characteristics and keeping quality of akara. We did not subject the samples to different storage conditions. We used one storage condition which was ambient temperature.