**SDI Review Form 1.6**

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| Journal Name: | **International Journal of Biochemistry Research & Review** |
| Manuscript Number: | **2014_IJBcRR_13305** |
| Title of the Manuscript: | **Comparative Study of the Physiochemical Properties and Fatty Acid Composition of Some Indigenous Spices in Nigeria** |
| 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.
To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(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)* |
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| **Compulsory** REVISION comments | **Abstract:**<br>Authors have to pay attention on botanical names (separate genus name and epithet associated)<br><br>**Introduction:**<br>Well documented, objectives are well stated.<br><br>**Material and methods/Seed material preparation:**<br>Indicate mean particles diameter after sieving.<br>Indicate temperature of storage.<br><br>**Material and methods/Physicochemical analysis:**<br>For the parameters below, authors have to describe briefly:<br>• Colour (Lovibond colorimeter or calculation of colorimetric index?)<br>• Oxidative stability (Rancimat test by OSI determination? Oven test with peroxide index determination?)<br>• Smoke point<br><br>**Material and methods/Fatty acid profile:**<br>Well described.<br><br>**Statistical analysis**<br>This section is a key point in this study. Authors have to perform analysis of variance (ANOVA) coupled with mean model comparison test (Duncan, Fisher…) in order to identify significant difference between means using | NOTED AND MANUSCRIPT CORRECTED<br><br>THANKS FOR THE ENCOURAGEMENT<br><br>NOTED AND MANUSCRIPT CORRECTED<br><br>NOTED AND MANUSCRIPT CORRECTED<br><br>THANKS FOR THE ENCOURAGEMENT<br><br>COMPLIED TO REVIEWERS OBSERVATIONS. SEE TABLES |

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| | letters (a, b, c…). Software used must be described. This will be important to know difference between properties of the studied spices oils.<br><br>**<u>Results and discussion</u>**<br>Generally comment: use statistical differences in this section for some interesting parameters. The discussion section must not only be a comparison with other similar studies but explanation and valorisation of results also.<br><br>Comments for improving this section:<br>• Refractive index and specific gravity: use these parameters to classify the studied oils in drying, semi-drying or not drying oils and then show some interests in food or cosmetic industry.<br>• Correlate the smoke point and the oxidative stability. Are these results interesting in frying foods or not?<br>• Line 106: add "for soap making" at the end of sentence.<br>• Fatty acid profile: authors have to pay attention with some assertion. Indeed, PUFA (polyunsaturated fatty acids as linoleic and linolenic acids) are more indicated in bad cholesterol decrease than MUFA (monounsaturated fatty acid, eg. oleic acid) which action is controversial (see Dubois V, Breton S, Linder M, Fanni J, Parmentier M (2007). Fatty acid profiles of 80 vegetable oils with regard to their nutritional potential. Eur. J. Lipid. Sci. Technol. 109: 710-732.). So, omilo and country onion are more nutritional indicated but not useful for frying than Gbafilo and Taiko.<br>• Even if Gbafilo and Taiko are more saturated they could be used for solid fat manufacturing | COMPLIED TO REVIEWERS OBSERVATION. SEE PAGE.<br><br>WE ARE VERY MUCH IN AGREEMENT TO YOUR CONTRIBUTIONS, HOWEVER WITH RESPECT TO SUSCEPTIBILITY TO OXIDATION, MUFA IS LESS SUSCEPTIBLE TO OXIDATION WHEN COMPARED TO PUFA |

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| | (margarine) and also as fat foods textural agent…<br><br>**Conclusion**<br>Revise conclusion in view to the key points above.<br><br>**References**<br><br>References 9,10,11 and 23 are not conform with the format. Authors have to revise. | WE BELIEVED THAT THE KEY POINTS WERE INCLUDED IN OUR CONCLUSION. HOWEVER, WE STILL REVISITED IT.<br><br>NOTED AND MANUSCRIPT CORRECTED |
| **Minor** REVISION comments | | |
| **Optional/General** comments | This study is very interesting. The results obtained have to be more exploited and authors must consider the key points indicated in order to improve the manuscript. | THANKS VERY MUCH, WE HAVE ALSO RESPONDED WITHIN OUR SCOPE. |