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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.

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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	<u>Abstract:</u> Authors have to pay attention on botanical names (separate genus name and epithet associated) <u>Introduction:</u> Well documented, objectives are well stated. <u>Material and methods/Seed material preparation:</u> Indicate mean particles diameter after sieving. Indicate temperature of storage. <u>Material and methods/Physicochemical analysis:</u> For the parameters below, authors have to describe briefly: • Colour (Lovibond colorimeter or calculation of colorimetric index?) • Oxidative stability (Rancimat test by OSI determination? Oven test with peroxide index determination?) • Smoke point <u>Material and methods/Fatty acid profile:</u> Well described. <u>Statistical analysis</u> 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	



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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. <u>Results and discussion</u> 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. Comments for improving this section: • 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. • Correlate the smoke point and the oxidative stability. Are these results interesting in frying foods or not? • Line 106: add “for soap making” at the end of sentence. • 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. • Even if Gbafilo and Taiko are more saturated they could be used for solid fat manufacturing	
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	(margarine) and also as fat foods textural agent...	
	<u>Conclusion</u> Revise conclusion in view to the key points above. <u>References</u> References 9, 10, 11 and 23 are not conform with the format. Authors have to revise.	
<u>Minor</u> REVISION comments		
<u>Optional/General</u> 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.	

Reviewer Details:

Name:	Zoue Lessoy Yves Thierry
Department, University & Country	Laboratoire de Biotechnologies, Filière Biochimie-Microbiologie de l'Unité de Formation et de Recherche en Biosciences de l'Université de Cocody-Abidjan, 22 BP 582 Abidjan 22, Côte d'Ivoire