



SDI Review Form 1.6

Journal Name:	International Journal of Biochemistry Research & Review
Manuscript Number:	2014_IJBcRR_12859
Title of the Manuscript:	Influence of Heat Processing on Nutrient Composition and Energy Values of Selected Cereals Consumed 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)
Compulsory REVISION comments	The Materials and methods section and the statistics are appropriate. Data analysis, indicate which analysis was used for what (I supposed one way ANOVA to compare the different cereals and student T-test to compare each cereal with cooking cereal). Line: 132. Authors affirm that “the high crude protein content of millet suggests its richness in essential amino acids”. With the experiments the authors have done, they can't affirm that, they should give a reference to suggest it or change the phrase. Please review potassium content, I have seen there is 10 times less than in other sources (http://www.bedca.net/bdpub/index_en.php). It could be any mistake in calculations or maybe the kind of ground were these cereals were harvest.	Noted and corrections affected Of the truth, the potassium level is far below what other authors stated and we have traced the error and resolved to remove it.
Minor REVISION comments	There are some mistyping mistakes, i.e. Line 73. Method should be plural. Line 104. Calcuim should be Calcium.	Noted and corrected



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<u>Optional/General</u> comments	The article is a basic determination of food nutrients (proteins, lipids, carbohydrates, moisture, ash, minerals) and the effect on these compounds after cooked. The cereals analysed are widely consumed in the world and the information reported in this article could be used for non-profit organisations and other organisations. In conclusion part, it is true that nutritive values of cereals seems to be reduce by cooking but cooking it is necessary to reduce microorganisms.	Thank you for your review. All necessary correction had been done.
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