**SDI Review Form 1.6**

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| Journal Name: | **International Journal of Biochemistry Research & Review** |
| Manuscript Number: | **2015_IJBcRR_17862** |
| Title of the Manuscript: | **A comparative study of the effect of heating on antioxidant potential and lipid profile of two vegetable oils- sunflower oil and sesame oil- commonly used in culinary.** |
| 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 | **Total cholesterol levels are increased in EX groups compared to PC groups – Explain the reason**<br><br>**It is stated that sesame oil has higher levels of omega 3 fatty acids. Did you estimate the level of omega 3 fatty acids in both the oils?** | Added<br><br>No, we used the literature |
| **Minor** REVISION comments | Grammatical mistake and lack of proper spacing between words is seen throughout the paper right from keywords to discussion.<br><br>Key words can be more appropriate.<br><br>Lack of latest reference. | Corrected<br><br>Added<br><br>There are some |
| **Optional/General** comments | Page 1, Line 35 – not clear, modify. | Added |