

Journal Name:	<a href="#"><u>Journal of Advances in Food Science &amp; Technology</u></a>
Manuscript Number:	<b>Ms_JAFSAT_12671</b>
Title of the Manuscript:	<b>Nixtamalization and fermentation enhance the Nutritional and Sensory attributes of maize and Cassava-based fufu</b>
Type of the Article	

**General guidelines for the 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: Comments**

	<b>Reviewer's comment</b>	<b>Author's Feedback</b> <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
<b>Please write a few sentences regarding the importance of this manuscript for the scientific community. A minimum of 3-4 sentences may be required for this</b>	This manuscript is of significant importance to the scientific community as it addresses critical challenges in improving the nutritional and sensory attributes of staple foods like fufu. By investigating the combined effects of nixtamalization and fermentation, the study provides insights into sustainable and practical methods to enhance the protein, mineral content, and	

<p><b>part.</b></p>	<p>bioavailability of nutrients while reducing antinutritional factors. Furthermore, the research highlights the potential for these treatments to improve consumer acceptability, thereby fostering dietary diversification and addressing nutritional deficiencies in staple-dependent populations. The findings have implications for food security, public health, and the advancement of traditional food processing methods, making this work highly relevant for researchers, policymakers, and the food industry.</p>	
<p><b>Is the title of the article suitable? (If not please suggest an alternative title)</b></p>	<p><b>Yes the title of the article is suitable</b>, it is clear and informative.</p>	
<p><b>Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.</b></p>	<p><b>The abstract of the article is comprehensive.</b> It is detailed and effectively summarizes the study's objectives, methodology, key findings, and implications. Hence no need of addition of deletion</p>	
<p><b>Is the manuscript scientifically, correct? Please write here.</b></p>	<p>The use of nixtamalization and fermentation aligns with well-established methods in food processing. The abstract suggests that the study follows a structured approach, evaluating functional, nutritional, and sensory properties systematically. The inclusion of protein content, mineral analysis, water absorption capacity, and antinutritional factors indicates that the study employs quantitative methods. The research findings are tied to practical applications, such as enhancing food quality and combating malnutrition, demonstrating the study's relevance.<b>Hence, the manuscript is scientifically, correct.</b></p>	
<p><b>Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.</b></p>	<p>Yes, the provided references are sufficient and are recent.</p>	

<b>Is the language/English quality of the article suitable for scholarly communications?</b>	Yes, the language/English quality of the article is suitable for scholarly communications	
<b><u>Optional/General</u></b> comments	The study addresses a timely and significant topic by exploring methods to improve food functionality and nutritional quality. The manuscript appears to cover key aspects of the topic, including both the chemical and functional properties of the treated samples, which enhances its scope. The objective of the study is clearly defined, aligning well with the methods and results	

**PART 2:**

	<b>Reviewer's comment</b>	<b>Author's comment</b> <i>(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)</i>
<b>Are there ethical issues in this manuscript?</b>	<i>(If yes, Kindly please write down the ethical issues here in details)</i>	

**Reviewer Details:**

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