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#### **SDI Review Form 1.6**

Journal Name:	Asian Food Science Journal
Manuscript Number:	Ms_AFSJ_62797
Title of the Manuscript:	Antioxidant Capacity of Indigenous Root and Tuber Crops of Sri Lanka as Affected by Simple Processing
Type of the Article	Original Research Article

#### **General guideline for Peer Review process:**

This journal's peer review policy states that <u>NO</u> manuscript should be rejected only on the basis of '<u>lack of Novelty'</u>, 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/journal/10/editorial-policy)

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## **SDI Review Form 1.6**

## **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		
Minor REVISION comments	This manuscript provides valuable and useful information about the contents of selected bioactive compounds and antioxidant properties in 15 root and tuber crops varieties both in raw and processed by boiling forms. Providing more data about nutritional profile of these varieties is of the great importance in the process of popularization and industrial exploitation of root and tuber crops for the food industry.  Overall, this study is well-written, well-structured and richly illustrated. The Introduction shows the general framework and the motivation of this work. The methodology are appropriate, the research design have been rigorously described, the results are well emphasized and the conclusions have been appropriately drawn, being supported by the obtained data. The references cited in the paper are relevant for this topic.  To the authors I have the following recommendations:  - Please, make some additions in the Abstract (line 3, the contents of selected bioactive compounds and antioxidant properties), because in the paper were investigated both the bioactive compounds such as the total phenolics content and the ascorbic acid content and also the antioxidant properties, evaluated by FRAP assay and DPPH radical scavenging assay;  - Please, rename the points 3.4. and 3.5, accordingly to the above mentions as follows: "3.4. Effect of Cooking on Contents of Bioactive Compounds and Antioxidant Properties", respectively "3.5 Correlations among Bioactive Compounds and Antioxidant Properties".  Although this manuscript is very well written in a standard English, clear, correct and unambiguous, I suggest a carefully check to correct any grammatical or syntax errors.  Taking into account the importance of this study to promote some varieties of the underutilized indigenous root and tubers of Sri Lanka as alternatives to imported potato, I recommend this manuscript for publication after performing the suggested minor corrections.	
Optional/General comments		

## PART 2:

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

### **Reviewer Details:**

Name:	Mariana-Atena Poiana
Department, University & Country	Banat's University of Agricultural Sciences and Veterinary Medicine, Romania

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