

**Editor's Comment:**

Manuscript Title: Comparative study of the effect of Piper Nigrum (white and black) and Piper guineense on lipids quality of groundnuts pudding

Original reaserch and very important work which investigates the effect of white and black Piper nigrum and Piper guineense on lipids quality of oil extracted from groundnuts pudding. Author's hasstudyTotal Phenolic (TPC) and Flavonoids (FC) Content of spices extract, then the correlation between the total phenolic (TPC), flavonoids contents (FC), Antioxidant activity (DPPH), Ferric Reducing Antioxidant Power (FRAP), inhibition of hydroxyl radical (ROH) and Oxygen radical absorbance capacity (ROOo) of extracts. The Second part was extraction of oil and the determination Iodine value (IV).

Paper is accepted.

**Editor's Details:**

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