

### **Editor's Comment:**

I have gone through the reviewers of the manuscript and the manuscript entitled ' Mineral Content, Proximate Composition and the Antioxidant Properties of the Ethanol Extract of the Fruit Pulp of Doum Palm (*Hyphaene thebaica* L.) Obtained from Gezawa Town, Kano State, Nigeria'. Yes this would be an interesting research however the data presented fell short of the minimum acceptable information worthy a recommendation for publishable. I suggest the following:

- 1) The topic can be changes to 'Mineral Content, Proximate Composition and the Antioxidant Properties of the Ethanol Extract of *Hyphaene thebaica* L. from Gezawa Town, Kano State, Nigeria'.
- 2) As suggested by the second reviewer, I wish to highlight and amplify on the following key comments:
  - a) Numerous work have been carried on Doum Palm Fruit pulp and the same topics included were investigated by many researchers including the antioxidant properties on this same plant, for example the fruit part of this plant (Hossam S. El-Beltagi, Heba I. Mohamed, Hany N. Yousef and Eman M. Fawzi (April 3rd 2018). Biological Activities of the Doum Palm (*Hyphaene thebaica* L.) Extract and Its Bioactive Components, Antioxidants in Foods and Its Applications, Emad Shalaby and Ghada Mostafa Azzam, IntechOpen, DOI: 10.5772/intechopen.74772. Available from: <https://www.intechopen.com/books/antioxidants-in-foods-and-its-applications/biological-activities-of-the-doum-palm-hyphaene-thebaica-l-extract-and-its-bioactive-components>) and other articles. Because of this, the novelty of the the research is in question. There is no serious justification whats over to present this data in this current form for publication. To improve on the novelty of authors' work, the authors would investigate another area say the chemistry part of it, like isolation of major antioxidant compounds from the ethanol extract, fingerprint profile of crude ethanol extract and fractions. This would really add value to the existing knowledge.
  - b) As suggested before I wish to reiterate expansion of this study by looking at:
    - i) It would be interesting to characterize the reaction intermediates and products by chromatography to suggest the mechanisms involving the DPPH free radical scavenging.
    - ii) In addition to DPPH free radical scavenging method, at least one of following inhibition assay methods should be tested including hydroxyl radical scavenging assay, ferrous reducing antioxidant capacity and lipid peroxidation for comparison purposes.
- 3) The above suggestions were not taken in consideration and I am unable to recommend this work for publication. There is nothing much worthy disseminating in this study with the current data. The antioxidant properties are so much wanting a lot can be done to improve on the current study before further processing. The work that would benefit the scientific community is still much wanting.

**Editor's Details:**

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