



SDI Review Form 1.6

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_54695
Title of the Manuscript:	STANDARDIZATION OF FERMENTATION TIME FOR FOXTAIL MILLET TO BLACKGRAM
Type of the 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)
Compulsory REVISION comments	<p>Dear Authors, Please find below my comments and suggestions: Abstract: Sentence " Fermentation is an easy and economic food processing method used to prepare desirable convenient foods." – I disagree with this sentence – fermentation, as a controlled process is not an economic one. Authors could say it is a good procedure used to preserve food, to diversify food, to enrich food in bioactive compounds, etc. No connection between sentences is given. Authors should reconstruct the abstract. It contains too many data and details about the process. Make its content more catchy for the reader by introducing the relevant findings of the study. Specify the advantages of the new findings brought by this study. Keywords: are too many. Please keep 3-5 keywords Main text: Please check the journals formatting. " Numerous food processing techniques such as milling, decortication, soaking, germination/malting, fermentation <i>etc.</i> were developed to efficiently enhance nutritional and sensory properties of the millets, thus helping to combat undernourishment (Rathore <i>et al.</i>, 2016). " – avoid to use abbreviations such as etc. " Procurement of raw materials" – to be replaced with Materials Fermentation process – not enough data offered. Please specify the fermentation parameters, was is monitorized?, what were the equipments were fermentation took place, temperature, oxygen, pH, acidity, what type of fermentation was is (lactic, acetic, alcoholic fermentation?). " Salt was added to taste, a scoop of dosa batter was poured on a heated flat griddle, spread from inside out and roasted to golden brown with flipping to the other side if required (Sushmitha <i>et al.</i>, 2017). " – Please avoid uncertain formulations. Give details that could assure the reproductibility. Sensory analysis is not enough for a study. Lack of this study: chemical and microbiological analysis are missing. Conclusions: Do not repeat data from the results. Authors should give recommendations in this section. What is the impact of this study findings? References : extremely few citing references. In order to support a good study, first of all you have to address to previous findings in that field. Please complete the state of the art of this study in order to have between 30-40 citing references, preferably no older than 2010.</p>	
Minor REVISION comments	-	



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Optional/General comments	-	
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PART 2:

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

Reviewer Details:

Name:	Coldea Teodora Emilia
Department, University & Country	University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, Romania