



SDI Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_63574
Title of the Manuscript:	Triglyceride Composition of Almond seed oil (Terminalia Catappa) grown in Nigeria using GC-MS and 1H-NMR Spectroscopy
Type of the Article	Original Research 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/journal/10/editorial-policy>)



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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)
<p>Compulsory REVISION comments</p>	<p>Considerations: Summary: The results of the summary do not agree with the result, review, and rewrite.</p> <p>Experimental: Extraction procedure: Remove the end point.</p> <p>Results and Discussion: Table 1 - To improve the quality of the image, some numbers are cut and remove the outer border.</p> <p>"The percentage saturated fatty acids (44.94 %) recorded in this study was higher than the value 11.1 %, reported by Giwa and Ogunbona [29] for Sweet Almond but lower to 64.87 % reported by Sarkai <i>et al.</i>[30] for Almond seed. The palmitic acid content (25.48 %) was lower to 52.4% reported by Sarkai <i>et al.</i>[30] for Almond seed and 53.06 % of <i>Bombacopsis glabra (Pachira glabra)</i> as reported by Chaves et al. [31]" → Why is this wide range of saturated fatty acid concentration?</p> <p>"The quality and use of edible vegetable oils is determined by the composition and amount of unsaturated fatty acids. Linoleic acid is an essential fatty acid and its presence is highly desirable. The higher the amount of linoleic acid in relation to oleic acid, the better the oil quality and the less the formation of bad cholesterol [33]." → Improve the explanation of this relationship between linoleic acid x oleic acid.</p> <p>"Nutritionally when consumed the ratio of unsaturated to saturated fatty acids in edible oils and fats is very important, high levels of saturated fatty acids are desirable to increase oil stability. However, saturated fatty acids (SFA) become nutritionally undesirable, because they are considered to increase the concentration of low-density lipoprotein (LDL), affecting the ratio of LDL to high density lipoprotein (HDL) and promoting vascular smooth muscle proliferation [31,34]." → Keep only one pattern, you mentioned bad cholesterol and now LDL. If bad cholesterol is</p>	



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	<p>not LDL, what would it be?</p> <p>Figure 2: It seems to be erased, check this.</p> <p>Figure 4: Increase the size and visibility of the numbers.</p> <p>COMPETING INTERESTS DISCLAIMER: off-beat?</p>	
Minor REVISION comments		
Optional/General comments		

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:	Eduardo del Bosco Brunetti Cunha
Department, University & Country	Pontifícia Universidade Católica do Paraná (PUCPR), Brazil