

Review Form 3

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_EJNFS_130289
Title of the Manuscript:	DEVELOPMENT OF PINEAPPLE BASED-BEVERAGE UTILIZING WHEY AND BANANA PSEUDO STEM EXTRACT
Type of the Article	Original Research Article

PART 1: Comments

	Reviewer’s comment	Author’s Feedback <i>(Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)</i>
Please write a few sentences regarding the importance of this manuscript for the scientific community. A minimum of 3-4 sentences may be required for this part.	This manuscript introduces an innovative approach to transforming underutilized byproducts like whey and banana pseudostem into a nutritious and economically viable beverage. The development of this pineapple-based whey drink with ginger and banana pseudostem addresses critical environmental concerns by minimizing waste while enhancing the nutritional profile of functional beverages. Its optimization through Response Surface Methodology ensures the beverage meets sensory and physicochemical standards, making it appealing and health-conscious. This work contributes significantly to sustainable food processing, offering a practical solution for reducing waste and promoting health through nutrient-enriched products.	YES
Is the title of the article suitable? (If not please suggest an alternative title)	The title of the article, "Development of Pineapple-Based Beverage Utilizing Whey and Banana Pseudo Stem Extract," is clear and descriptive, outlining the primary components and focus of the study However I can suggest "Innovative Whey-Based Pineapple Beverage Enriched with Banana Pseudostem and Ginger Extract"	Modified as per suggestion

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Is the abstract of the article comprehensive? Do you suggest the addition (or deletion) of some points in this section? Please write your suggestions here.	<p>The abstract of the article is comprehensive and provides a clear overview of the study, including its aims, methodology, results, and conclusions. However, some areas could be refined for improved clarity, balance, and emphasis on the significance of the study. Here are suggestions for improvement:</p> <p>Suggested Additions:</p> <ol style="list-style-type: none">Highlight Sustainability: Emphasize how the research contributes to reducing waste and promoting sustainable food practices.Key Findings: Include specific sensory or nutritional improvements that the optimized beverage achieved compared to existing alternatives.Practical Implications: Briefly mention the potential market applications or scalability of the developed product. <p>Suggested Deletions or Modifications:</p> <ol style="list-style-type: none">Technical Jargon: Consider simplifying terms like "Response Surface Methodology (RSM)" unless the audience is expected to be familiar with them.Redundant Phrases: Eliminate repetitive mentions of nutritional and economic benefits, as they are already covered broadly. <p>Revised Abstract Example:</p> <p>Aims: This study aimed to develop a pineapple-based whey beverage enriched with banana pseudostem extract and ginger, leveraging their nutritional and functional properties. By optimizing the formulation using Response Surface Methodology (RSM), the research sought to create a nutritious and sustainable product that minimizes food waste while enhancing the beverage's sensory appeal.</p> <p>Methodology: The whey drink was formulated by incorporating pineapple juice, ginger extract, and banana pseudostem extract, followed by optimization of ingredient levels based on sensory and physicochemical evaluations.</p> <p>Results: The optimized formulation contained 32.5% pineapple juice, 0.875% ginger extract, and 8% sugar, achieving high sensory scores and significant nutritional benefits, including 92.3% moisture, 8.5% radical scavenging activity, and 6.3% ascorbic acid.</p> <p>Conclusion: This study successfully demonstrates the potential of converting whey and banana pseudostem, typically underutilized byproducts, into a high-value beverage. The findings contribute to sustainable food innovation by addressing environmental concerns and offering a functional product with market potential.</p> <p>This revision ensures the abstract is succinct yet impactful, balancing technical details with practical implications.</p>	Modified
Is the manuscript scientifically, correct? Please write here.	yes	yes
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	sufficient	Latest references added
Is the language/English quality of the article suitable for scholarly communications?	yes	yes
Optional/General comments	N/A	N/A

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?	(If yes, Kindly please write down the ethical issues here in details)	No ethical issues