

### Review Form 3

Journal Name:	<a href="#">Asian Journal of Food Research and Nutrition</a>
Manuscript Number:	Ms_AJFRN_130858
Title of the Manuscript:	DETERMINATION OF THE FUNCTIONAL NUTRITIONAL AND SENSORY PROPERTIES OF SEASONING POWDERS PRODUCED FROM FERMENTED AFRICAN LOCUST BEAN CHICKEN AND SHIITAKE MUSHROOMS
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.	The development of functional seasonings is necessary as the commercial seasonings available in the market are full of chemical preservatives and deemed unfit for consumption	Agreed
Is the title of the article suitable? (If not please suggest an alternative title)	Yes	Ok
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.	Please make abstract upto 300 words with inclusion of major findings and brief significance of the study	Done
Is the manuscript scientifically, correct? Please write here.	Its scientifically written but need some improvisation	Noted and revised
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	Yes	Ok
Is the language/English quality of the article suitable for scholarly communications?	Yes	
<b>Optional/General</b> comments	<ul style="list-style-type: none"><li>i) Please provide the background and objectives for selecting the topic, like the need to develop seasoning with mentioned ingredients rather than MSG</li><li>ii) Why did you choose all the ingredients rich in protein , provide justification</li><li>iii) Please provide justification for the statement “<b>that there is no significance difference in bulk density between all the powders</b>” because the chicken powder definitely had more particular density due to the presence of protein in the composition</li><li>iv) Please the nutritional composition of the control iru, chicken powder and shitake mushrooms either in results or review from other studies</li><li>v) How can the experimental blending 2 has consist of <b>50 % protein</b> as the average protein values of iru and chicken are around 30-35 gms per 100g, as per your blending it shouldn't increase more than 35% , please check the values</li></ul>	<ul style="list-style-type: none"><li>i. Done</li><li>ii. Done</li><li>iii. Justification provided. The lack of significant difference in bulk density could be as a result of the fact that all three starting materials were sieved using the same sieve size (250µm) after production.</li><li>iv. Provided in the background section</li><li>v. The average protein content for dehydrated chicken is very high (over 65% this is why the protein content of this particular blend which contains more chicken is about 50%.</li></ul>

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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>	