

Review Form 3

Journal Name:	Current Journal of Applied Science and Technology
Manuscript Number:	Ms_CJAST_130489
Title of the Manuscript:	Nutritional and Microbiological Qualities and Storage Stability of Ready-to-Use Foods Based on Cocoa or Cashew
Type of the Article	

PART 1: Comments

	Reviewer's comment	Author's Feedback (Please correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
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 addresses child malnutrition in Côte d'Ivoire by developing Ready-to-Use Foods (RUFs) from locally available cocoa and cashew. It demonstrates their nutritional quality, microbiological safety, and storage stability, meeting international recommendations for malnourished children. These findings highlight the potential of sustainable, locally produced RUFs to combat malnutrition effectively. Further research on sensory acceptability and clinical efficacy will enhance their impact.	OK
Is the title of the article suitable? (If not please suggest an alternative title)	The current title is not provided in the text you shared. However, based on the content, here is a suitable title suggestion: "Development, Evaluation, and Microbiological Safety of Locally Sourced Ready-to-Use Foods to Combat Child Malnutrition in Côte d'Ivoire"	Nutritional, Microbiological Evaluation, and Stability of Cocoa and Cashew-Based Ready-to-Use Foods to Combat Child Malnutrition in Côte d'Ivoire
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.	Briefly mention the specific challenges or limitations of existing RUFs to provide more context on why this study is necessary.	See in abstract in a yellow marks
Is the manuscript scientifically, correct? Please write here.	The methodology for formulating the RUFs using linear programming and domestic production processes is appropriate. The inclusion of standard analytical methods for nutritional and microbiological composition, as well as the use of acid and peroxide value indices for assessing shelf life, is scientifically valid.	OK
Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.	Yes	
Is the language/English quality of the article suitable for scholarly communications?	Yes	
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?	<u>(If yes, Kindly please write down the ethical issues here in details)</u>	