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| Journal Name: | [**Asian Food Science Journal**](https://journalafsj.com/index.php/AFSJ) |
| Manuscript Number: | **Ms\_AFSJ\_137520** |
| Title of the Manuscript: | **"Development and Standardization of a Ready-to-Cook Foxtail Millet Khichdi Premix Enriched with Green Gram, Oats, and Textured Soy Protein"** |
| Type of the Article | **Original Research Article** |

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| **PART 1: Comments** | | |
|  | **Reviewer’s comment**  **Artificial Intelligence (AI) generated or assisted review comments are strictly prohibited during peer review.** | **Author’s Feedback** (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.** | **In general, the introduction is well written. In the methodology section, the authors successfully explained the methods applied in their research. They also clearly described the formulation/preparation of Khichdi and the food materials used. It was interesting to read about the proximate values of Khichdi.**  **Scientifically, the article appears promising at first glance.** | No changes |
| **Is the title of the article suitable?**  **(If not please suggest an alternative title)** | **The title accurately reflects the content of the manuscript.** | No changes |
| **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.** | **The authors have written a clear and well-structured abstract.** | No changes |
| **Is the manuscript scientifically, correct? Please write here.** | Technically, there was no discussion part in this manuscript. I don’t understand why the authors didn’t discuss their findings or compare their results with previous studies (I believe that there are similar kinds of publications). Additionally, the authors didn’t mention the number of replicates in any type of analysis in this study (fat content, protein content, fiber content, etc.). A spider chart could have been used for better understanding of the sensory evaluation. They didn’t explain the aim and hypothesis were, etc. I am confused about why they performed microbial quality analysis—what was the aim? there was no connection between proximate analysis, sensory evaluation, and microbial analysis. I suggest the authors write good paragraphs explaining the necessity of this study, with a clear hypothesis and objective, and a well-written discussion part (the results and discussion parts can be combined). | The "Results" and "Discussion" section is integrated. The discussion part is the last lines of each subheading, for e.g., ‘3.1 Moisture Content: … The slight reduction in moisture (Fig. 3) in the other samples, particularly Sample C, is attributed to the presence of dry spices and dehydrated vegetables, which absorb residual moisture during drying and mixing. This outcome is aligned with results from Kumari et al. (2024), where instant khichdi mixes prepared from pre-treated minor millets demonstrated moisture content ranging from 3.7% to 5.2%, depending on the drying treatment applied.’ These sub-sections not only presents the findings but also includes a thorough interpretation of the results, explaining the underlying reasons for observed outcomes, and critically comparing them with existing scientific literature and similar studies on millet-based products and convenience foods.  The Number of Replicates during proximate analysis of each formulation was not preserved as directly the average of readings were entered during completion of degree fulfilments as a project. However, the sensory evaluation triplicates are mentioned as ‘Mean ± S.D.’  A spider chart (radar chart) has been included in the "Results and Discussion" section for sensory evaluation.  The Introduction section has been revised to clearly articulate the research gap and the specific aim and hypothesis of the study. The hypothesis also clarifies the expected outcomes regarding nutritional quality, shelf stability, and high sensory attributes.  The manuscript now clearly explains the aim of microbial analysis as ensuring the safety and shelf stability of the ready-to-cook product. The discussion connects the low microbial counts and absence of coliforms directly to the efficacy of the processing methods (e.g., pressure cooking, dehydration) and the product's suitability for extended storage as a convenience food. |
| **Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.** | There is no uniformity in references. | Please refer to updated manuscript |
| **Is the language/English quality of the article suitable for scholarly communications?** | Language is fine. | No changes |
| **Optional/General** comments | **Several important elements are missing;** | Please refer to updated manuscript |

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| **PART 2:** | | |
|  | **Reviewer’s comment** | **Author’s Feedback** (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)* |  |