|  |  |
| --- | --- |
|  | |
| Journal Name: | [**Journal of Advances in Biology & Biotechnology**](https://journaljabb.com/index.php/JABB) |
| Manuscript Number: | **Ms\_JABB\_141690** |
| Title of the Manuscript: | **Fortified and Unfortified Rice Flours: A Comparative Evaluation of Nutritional Composition and Functional Characteristics** |
| Type of the Article | **Original Research Article** |

|  |  |  |
| --- | --- | --- |
| 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.** | **Fortified rice is prepared by adding micronutrients to the rice kernels. consumption of fortified rice is very effective as it reduces the micronutrient deficiencies like anemia, vit B12 etc., compared to unfortified rice. PDS is the way that is very effective in distributing fortified rice to the people. It helps in combating malnutrition particularly in rice dependent nations.** | - Fortified rice flour plays a vital role in enhancing food security, particularly among low-income populations that depend heavily on rice as a staple food. In communities where dietary diversity is limited, fortification ensures the delivery of essential micronutrients such as iron and vitamin B₁₂ without requiring changes in eating habits. By improving the nutritional value of an already widely accepted food, fortified rice flour provides a sustainable and culturally appropriate solution to address hidden hunger. This contributes significantly to national food and nutrition security efforts by supporting the health and well-being of vulnerable groups, especially women and children. The article presents a timely and relevant study focusing on the nutritional and functional evaluation of fortified rice flour, which is highly significant in the current context of addressing micronutrient deficiencies through food-based approaches. The work is well-structured and provides meaningful insights into how rice, a staple in India, can be nutritionally enhanced and diversified in its use. The findings support national nutrition goals and open possibilities for further product development using fortified rice flour. I believe this article adds value to the field and contributes to the scientific understanding of practical fortification strategies.  Some people do not consume rice from the ration shop, and others may avoid eating rice altogether due to personal or dietary preferences. For such individuals, fortified rice flour offers a flexible alternative that can be used in various traditional and modern recipes. By converting fortified rice into flour, it becomes easier to include in diverse food products like hoppers,string hoppers, rotis, or snacks. This approach expands the reach of rice fortification and helps ensure that more people benefit from its nutritional advantages, regardless of how they consume rice.  Fortified rice flour doesn’t just give us more nutrients it also behaves a little differently when we cook with it, in ways that can actually be helpful. Since it holds a bit less water, it may keep food items from going stale too quickly. It also soaks up less oil, which makes the food lighter and a bit healthier, especially for families trying to cut down on oily foods. So along with being good for our health, it also helps in making everyday meals fresher and better.  This is a thoughtful and well-executed study that connects what we grow in the field with what people need on their plates. I really appreciate how it shows the value of fortified rice not just in boosting nutrition, but also in making the flour more useful and healthier in everyday cooking. The way it blends science with practical relevance, especially for communities that might not eat ration rice directly, is very meaningful. It's encouraging to see research that looks beyond yield and focuses on real-life impact. |
| **Is the title of the article suitable?**  **(If not please suggest an alternative title)** | **Sounds good** |  |
| 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. | **Yes, it is** | yes, no need of addition or deletion of points |
| Is the manuscript scientifically, correct? Please write here. | yes |  |
| **Are the references sufficient and recent? If you have suggestions of additional references, please mention them in the review form.** | References are recent ones and sufficient… in some references please do check the year of the reference that it should be same in the content and bibliography. and some references are missing please do check it once again. It would be better to check again | Chitra. N -Year of reference cross-check and missing references added as per the suggestion of reviewer |
| Is the language/English quality of the article suitable for scholarly communications? | It is perfectly suitable |  |
| Optional/General comments | **it would be better if added some more nutritional properties like fat, CHO, Ash, if it is not needed proceed with the above content…..other wise sounds perfect…**  **SEE ATTACHMENT** |  |

|  |  |  |
| --- | --- | --- |
| **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)* | This study did not involve human or animal subjects, no conflicts of interest were declared, the manuscript was screened for plagiarism, and all data presented are original and have been handled with integrity |