



SDI Review Form 1.6

Journal Name:	European Journal of Nutrition & Food Safety
Manuscript Number:	Ms_ EJNFS _50037
Title of the Manuscript:	Physical and Sensory Properties of Ice Cream as Influenced by Pulse Protein Concentrates
Type of the Article	Original Research Article

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)

PART 1: Review Comments

	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)
Compulsory REVISION comments	<ul style="list-style-type: none"> Section 2.2- Plate 1? It seems to be missing from the article. Figure 1 & 2: Telling a difference between the columns is easy if you have color, but if not they will be hard to distinguish. I recommend using patterns instead of color 	
Minor REVISION comments	<ul style="list-style-type: none"> Section 2.8- You use RO water, a standard in writing is to not use an abbreviation unless it is first defined. Table 2- you switch the order of the types of protein between Table 1 & 2. It would be easier to follow if you keep the order the same each time. 	
Optional/General comments	<ul style="list-style-type: none"> I am not seeing any sugar added to this ice cream. I found that unusual. The sensory values were fairly high for the alternatives. That usually doesn't happen. 	

Reviewer Details:

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