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REVIEWER'S REPORT

Manuscript No.: IJAR-50463

Date: 28/2/2025

Title:

Biochemical composition of soy-enriched fermented tiger nut milk

Recommendation:	Rating	Excel.	Good	Fair	Poor
Accept as it is Accept after minor revision	Originality		Good		
	Techn. Quality		Good		
Accept after major revision	Clarity		Good		
	Significance		Good		

Reviewer Name:Dr.Sumathi

Date: 28/2/2025

Reviewer's Comment for Publication.

(To be published with the manuscript in the journal)

The reviewer is requested to provide a brief comment (3-4 lines) highlighting the significance, strengths, or key insights of the manuscript. This comment will be Displayed in the journal publication alongside with the reviewers name.

Underutilized foods are plants, animals, and other food sources that are not widely cultivated or consumed. These foods can be rich in nutrients and may help improve food security and sustainability.

Detailed Reviewer's Report

- 1. Biochemical composition refers to the amount and types of organic compounds in a substance. These compounds include carbohydrates, lipids, proteins, and nucleic acids.
- 2. A tiger nut is a tuber, or underground stem. Of the Cyperus esculentus plant. It is also known as the earth almond oe underground walnut.

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- 3. Fermentation is the process in which a substance breaks down into a simpler substance. Microorganisms like yeast and bacteria usually play a role in the fermentation process, creating beer, wine, bread, kimchi, yogurt and other foods.
- 4. Tiger nut milk is a dairy free, vegan milk made from tiger nuts, water, and sometimes other ingredients like rice and salt. It is also known as horchata de chufa in spain and kunnu aya in Nigeria.
- 5. Tiger nut is a tuber, or underground root, of the Cyperus esculentus plant. It is also known as chufa, yellow nutsedge, earth almond and other names. High in fiber, rich in unsaturated fats, and contains resistant starch.
- 6. Informations are given very less. Can be included more. Flow charts of review points should be added.
- 7. Results are given good. Graphs must be added. In review points relevant pictured are needed.
- 8. Results and summary given same. It should be separated.
- 9. Summary must be needed.
- **10.** References should be in alphabetical order.
- **11.** After all corrections can be published.