

REVIEWER'S REPORT

Manuscript No.: **IJAR-54340**

Title: Effect of processing on physicochemical and nutritional quality of Toubani, a traditional steamed cowpea-based moist paste from West Africa

Recommendation:

Accept after minor revision.....

Rating	Excel.	Good	Fair	Poor
Originality	✓			
Techn. Quality		✓		
Clarity		✓		
Significance		✓		

Reviewer Name: Dr ABDUL HASEEB MIR

Date: 15-10-2025

Detailed Reviewer's Report

The manuscript presents an insightful and well-executed analysis of the physicochemical and nutritional properties of four Toubani variants, offering valuable contributions to the understanding of traditional African foods. The study design, based on 40 samples and robust analytical procedures, is appropriate and well justified. The use of ANOVA and PCA provides meaningful differentiation among variants, highlighting how processing methods influence nutritional and mineral composition.

The paper is clearly written, logically structured, and supported by sufficient data interpretation. Its findings have practical implications for food standardization and quality improvement, particularly in enhancing the nutritional profile of local Toubani products.

A few minor refinements would further strengthen the manuscript: ensure consistency in numerical values (e.g., temperature and pH ranges), provide clearer statistical reporting (exact p-values and degrees of freedom), and polish the language for smoother readability. Additionally, a brief discussion on the potential health implications of potash use and possible sensory effects would enrich the study.

Overall, the work is original, methodologically sound, and contributes meaningfully to food science literature. I recommend **acceptance with minor revisions** to enhance clarity and presentation.