

REVIEWER'S REPORT

Manuscript No.: IJAR-54340

Date: 16-10-2025

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

Recommendation:

Accept as it is
Accept after minor revision.....
 Accept after major revision
 Do not accept (*Reasons below*)

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

Reviewer Name: Tahir Ahmed

Reviewer's Comment for Publication:

The manuscript presents a scientifically sound and culturally relevant study on the physicochemical and nutritional profiles of *Toubani*, a traditional cowpea-based food in West Africa. The research effectively combines analytical chemistry, nutritional science, and traditional food processing perspectives, producing valuable data that could inform food standardization and local dietary improvement. The methodology is rigorous, with clear sampling, analytical procedures, and statistical treatment. Results are well discussed and supported by appropriate references. Minor revisions are recommended—specifically in refining the abstract for brevity, ensuring consistent formatting of tables and figures, and correcting minor grammatical inconsistencies. Overall, this is a well-executed, original contribution worthy of publication after minor revision.