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## REVIEWER□S REPORT

**Manuscript No.: IJAR-55715**

**Title:EFFECTS OF TWO MODES OF TECHNOLOGICAL TREATMENTS ON THE PROXIMAL COMPOSITION AND SENSORY ACCEPTABILITY OF MILLET( Pennisetum glaucum L. R. Br. ) AND TIGER NUTS ( Cyperus esculentus L.), BASED COOKIES- TYPE FOODS ENRICHED WITH PROBIOTICS.**

**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: Sakshi Jaju

**Reviewer's Comment for Publication.**

The manuscript evaluates the effects of two technological processing methods—roasting-fermentation and steaming-fermentation—on the proximal composition and sensory acceptability of millet and tiger nuts based cookies-type foods enriched with probiotics. Standard analytical methods were used to assess nutritional composition, while sensory evaluation was conducted among a large consumer panel. The study demonstrates that roasting-fermentation improves protein, ash content, and overall sensory acceptability compared to steaming-fermentation, highlighting the potential of biotechnology to valorize local raw materials into functional foods.

**Strength:**

1. Addresses an important topic related to food security, nutrition, and value addition of local crops
2. Clear comparison of two technological treatments with well-defined processing steps
3. Use of standardized analytical methods strengthens methodological reliability
4. Large sensory panel (n = 380) improves the robustness of consumer acceptability results
5. Results are well discussed and supported by recent literature

**Weakness:**

1. Language and grammatical inconsistencies reduce readability and professionalism
2. Manuscript is lengthy and could be better structured for clarity
3. Limited originality, as similar studies on cereal-based fermented foods already exist
4. Probiotic viability after processing is not reported

**Overall assessment:**

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The study is scientifically sound, methodologically robust, and socially relevant, especially for local food system development. However, improvements in language quality, manuscript organization, and deeper discussion of probiotic functionality are required to enhance its impact and novelty.

**Recommendation**: Manuscript accepted for publication after minor corrections.