List of Reviewers
(as per the published articles)
Year: 2025

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Impact of Processing and Extraction Methods on the Phytochemical Composition of Garcinia Kola Stem Bark and Stone Breaker Leaves
DOI: 10.9734/afsj/2025/v24i1763

Reviewers:
(1) Usman Muhammad Tukur, School of Metallurgy and Environment, Central South University, China.
(2) Kolawole D. Afolabi, University of Uyo, Nigeria.

Complete Peer Review History: https://sdiarticle5.com/review-history/127398

Quality Evaluation of Instant Noodles Prepared from Blends of Wheat, Local Rice, and Water Yam Composite Flours
DOI: 10.9734/afsj/2025/v24i1764

Reviewers:
(1) Ukoro Frank O, Akperan Orshi Polytechnic, Nigeria.
(2) Mohamed Rashad Gouda Youssif, Food Technology Research Institute, Agricultural Research Center, Egypt.

Complete Peer Review History: https://sdiarticle5.com/review-history/128799

Effect of Drying Methods on the Chemical and Storage Properties of 'Daddawa' Powder from Parkia biglobosa Seeds
DOI: 10.9734/afsj/2025/v24i1765

Reviewers:
(1) Manish Kumar Vijay, ICFRE-Tropical Forest Research Institute, India.
(2) Ogunnaike, Aderoju Funmilayo, The Federal Polytechnic, Nigeria

Complete Peer Review History: https://sdiarticle5.com/review-history/129406

Evaluation of Physico-Chemical Characteristics of Sponge Cake with Liquid Egg Yolk
DOI: 10.9734/afsj/2025/v24i1766

Reviewers:
(1) Gamal Saad El-Hadidy, Agriculture Research Center, Egypt.
(2) Daniela Stoin, University of Life Sciences "King Michael I", Romania.

Complete Peer Review History: https://sdiarticle5.com/review-history/129473

Extremophiles and their Potentials in the Food Industries: A Review
DOI: 10.9734/afsj/2025/v24i1767

Reviewers:
(1) Prerna Mehta, GD Rungta College of Science and Technology, India.
(2) Siddaraju MN, University College Mangalore, India.

Complete Peer Review History: https://sdiarticle5.com/review-history/128953

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Quality Characteristics of Yellow Maize-Based Ogi Incorporated with Treated African Locust Bean Seeds Flour
DOI: 10.9734/afsj/2025/v24i2768

Reviewers:
(1) Quadri Syeda Amreen, Dr. Babasaheb Ambedkar Marathwada University, India.
(2) Marina Abdul Manaf, Universiti Sains Malaysia, Malaysia.

Complete Peer Review History: https://sdiarticle5.com/review-history/129352

Extraction and Characterization of Pectin from Ripe Mango (Mangifera indica) Peel
DOI: 10.9734/afsj/2025/v24i2769

Reviewers:
(1) M. Kumaresan, Vels Institutes of Science, Technology and Advanced Studies, India.
(2) Hridyesh Pandey, College of Food Processing Technology and Bio-Energy, Anand Agricultural University, India.

Complete Peer Review History: https://sdiarticle5.com/review-history/130117

Moisture Adsorption Characteristics of Freeze-Dried Composite Tropical Fruit Purees and Application to Shelf Life Prediction in Flexible Packages
DOI: 10.9734/afsj/2025/v24i2770

Reviewers:
(1) Prajya Arya, Institute of Good Manufacturing Practices India, India.
(2) Jefferson Luiz Gomes Correa, Universidade Federal de Lavras, Brazil.
(3) Ozanildo Vilaca do Nascimento, Federal University of Amazonas, Brazil.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/129587

Optimization of Legume-based Stiff Dough: Impacts on Composition and Functional Properties
DOI: 10.9734/afsj/2025/v24i2771

Reviewers:
(1) Majid Majeed, Pakistan.
(2) Terpase Stephen Gbaa, University of Rhode Island, United Sates of America.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/129649

Prevalence of Organophosphate Pesticide Residues and the Associated Risks of Dietary Exposure through Selected Vegetables from Ilala District, Dar es Salaam, Tanzania
DOI: 10.9734/afsj/2025/v24i2772

Reviewers:
(1) Nalini Srivastava, Jiwaji University, India.
(2) Om Prakash Bansal, D.S. College, India.
(3) Gummadi Venkata Rao, Anurag University, India.
(4) Najla Bentrad, Algeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/130707

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DOI: 10.9734/afsj/2025/v24i3773

Reviewers:
(1) Shweta Bhandari, Sumandeep Vidyapeeth Deemed to be University, India.
(2) Sameer M. Al-Gorany, Ninevah University, Iraq.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/131795

Enhancing the Postharvest Quality of Indian Jujube (Ziziphus mauritiana) Using Aloe Vera Gel and Ascorbic Acid-Based Edible Coatings
DOI: 10.9734/afsj/2025/v24i3774

Reviewers:
(1) Kishore S.M, KSNUAHS, India.
(2) Uchenna Emmanuel Umeohia, University of Ibadan, Nigeria.
(3) Sadia Hassan, The University of Faisalabad, Pakistan.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/132032

Quality Evaluation of Composite Flour and Bread Made from Wheat and Orange-fleshed Sweet Potato Supplemented with Cricket Powder
DOI: 10.9734/afsj/2025/v24i3775

Reviewers:
(1) Kasie Geraldine Okakpu, Michael Okpara University of Agriculture, Nigeria.
(2) Utkarsh Sawant Dessai, Sam Higginbottom University of Agriculture, Technology and Sciences, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/130756

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DOI: 10.9734/afsj/2025/v24i3776

Reviewers:
(1) Jerry A, Sacred Heart College, India.
(2) Oluwakemi Sola Asoso, United Kingdom.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/131493

Nutritional Status and Dietary Diversity Among HIV-Positive Adults: A Cross-Sectional Study in South Delhi, India
DOI: 10.9734/afsj/2025/v24i3777

Reviewers:
(1) Dagnechew Degefu Zeleke, Texila American University, Ethiopia.
(2) Ashik Anil Mathew, East Point Hospital and Research Centre, India.
(3) Bello Ahmad, Kaduna Polytechnic, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/132096

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DOI: 10.9734/afsj/2025/v24i4778

Reviewers:
(1) Ali Ahmed Khalaf, Middle Technical University, Iraq.
(2) Tadlo Yitayew Atlog, Bahir Dar University, Ethiopia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/131876

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DOI: 10.9734/afsj/2025/v24i4779

Reviewers:
(1) Subhash Prasad, Kamdhenu University, India.
(2) Kumari Akanksha, Birla Institute of Technology Mesra, India.
(3) Eugene Yahaya, Cocoa Research Institute of Nigeria, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/131896

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DOI: 10.9734/afsj/2025/v24i4780

Reviewers:
(1) Manishkumar S. Patel, H. Lee Moffitt Cancer Center and Research Institute, USA
(2) Basil Abbas, University of Basrah, Iraq
(3) Manal Mohammed El-Sayed Mohammed Shehata, Zagazig University, Egypt

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/132529

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DOI: 10.9734/afsj/2025/v24i4781

Reviewers:
(1) Miriam Amarachi Mike, University of Notre Dame, USA.
(2) Ogboenyie Goodluck Chibunna, Michael Okpara University of Agriculture Umudike, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/132855

Evaluation of Physicochemical, Pasting Properties and Anti-nutritional Properties of Bambara Nut, Velvet Beans and Cocoyam Flour Blends
DOI: 10.9734/afsj/2025/v24i4782

Reviewers:
(1) Adeyanju Bridget Ebunoluwa, Adeyemi Federal University Of Education Ondo, Nigeria.
(2) Kolawole Juwon John, Federal University of Technology Minna, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/133054

The Effect of Freeze Drying on the Nano and Micro Structures of Sugars
DOI: 10.9734/afsj/2025/v24i4783

Reviewers:
(1) Sourav Khawas, Jharkhand Rai University, India.
(2) Prajapati Rahul Vinitbhai, Sat Kaival College of Pharmacy, India.
(3) Anahi Jobeth Borras Enriquez, Instituto Tecnologico De Ciudad Valles, Mexico.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/132621

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DOI: 10.9734/afsj/2025/v24i5784

Reviewers:
(1) Anil R Chaudhari, MIDFT, India.
(2) Jaya Laxman Jamdar, Dadasaheb Mokashi College of Food Technology, India.
(3) Lowelyn Q, Estoquia, North Eastern Mindanao State University, Philippines.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/134041

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DOI: 10.9734/afsj/2025/v24i5785

Reviewers:
(1) Dhruv Juyal, Sparsh Himalaya University, India.
(2) Marija Zheplinska, National University of Life and Environmental Sciences of Ukraine, Ukraine.
(3) Sunil Meena, Banaras Hindu University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/135344

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DOI: 10.9734/afsj/2025/v24i5786

Reviewers:
(1) Anilkumar R Chaudhari, Kamdhenu University, India.
(2) Ogunnowo Cluwafunmilayo Christianah, Federal University of Technology, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/134733

Quality Evaluation of Bread Produced from Wheat, Sesame Seed and Pawpaw Pulp Flour Blend Using Avocado as a Fat Replacer
DOI: 10.9734/afsj/2025/v24i5787

Reviewers:
(1) Ofonime James Ntukidem, Rivers State University, Nigeria.
(2) Anilkumar R Chaudhari, Kamdhenu University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/135405

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DOI: 10.9734/afsj/2025/v24i5788

Reviewers:
(1) Abha Nutan Kujur, YBN University, India.
(2) Manda Edy Mulyono, Indonesian Oil Palm Research Institute, Indonesia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/136919

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DOI: 10.9734/afsj/2025/v24i5789

Reviewers:
(1) Lowelyn Q. Estoquia, North Eastern Mindanao State University, Philippines.
(2) Durgapada Sarkhel, Utkal University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/136916

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Food Security Awareness among University Students: A Case Study on CCN University of Science and Technology, Bangladesh
DOI: 10.9734/afsj/2025/v24i6790

Reviewers:
(1) Sumbul Zehra, K.M. Govt. Girls P.G. College, Galgotias University, India.
(2) V. Bhavani, Esic Medical College and Hospital, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/136011

Development and Validation of a Paper-Based Strip for Detecting Oil Degradation and Trans-Fat Formation in Repeatedly Heated Palm Oil
DOI: 10.9734/afsj/2025/v24i6791

Reviewers:
(1) Otávio Augusto Silva Ribeiro, Federal University of Acre, Brazil.
(2) Novi Sylvia, Malikussaleh University, Indonesia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/136756

Advancements in Composite Flours: Applications, Nutritional Benefits and Processing Techniques
DOI: 10.9734/afsj/2025/v24i6792

Reviewers:
(1) Daniela STOIN, University of Life Sciences “King Michael I” from Timisoara, Romania.
(2) Fatemeh Gharahdaghigharahtappeh, Islamic Azad University, Iran.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137240

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DOI: 10.9734/afsj/2025/v24i6793

Reviewers:
(1) Khalid Chillab Kridie Al-Salhie, University of Basrah, Iraq.
(2) G. Vijaya Bhaskar Reddy, Sri Venkateswara Veterinary University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137468

Effect of Variety and Harvesting Age on Physicochemical and Sensory Properties of Sweet-type Cassava Flour from South Lampung
DOI: 10.9734/afsj/2025/v24i6794

Reviewers:
(1) Tri Siswati, Poltekkes Kemenkes Yogyakarta, Indonesia.
(2) Asema James Kator, Federal University of Technology, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137247

Development and Physicochemical Analysis of Protein Fortified Bead Based Functional Beverage
DOI: 10.9734/afsj/2025/v24i6795

Reviewers:
(1) Ankur Vashi, USA.
(2) Mahdi Karimi, Ahvaz Jundishapur University of Medical Sciences, Iran.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137441

Development and Standardization of a Ready-to-Cook Foxtail Millet Khichdi Premix Enriched with Green Gram, Oats and Textured Soy Protein
DOI: 10.9734/afsj/2025/v24i6796

Reviewers:
(1) Kshitiz Pokhrel, Czech University of Life Sciences Prague, Czech Republic.
(2) Yemane Habtemichael Gebremeskal, ITMO University, Russia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137520

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DOI: 10.9734/afsj/2025/v24i6797

Reviewers:
(1) Hawsar Syamand Hussein, Erbil Polytechnic University, Iraq.
(2) Suyash Raul, Alard University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/138008

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DOI: 10.9734/afsj/2025/v24i6798

Reviewers:
(1) Sarang S. Sapre, Junagadh Agricultural University, India.
(2) Dinesha R, Adichunchanagiri University, India.
(3) Sanjay Kumar Bharti, U. P Pandit Deen Dayal Upadhyaya Pashu Chikitsa Vigyan Vishwavidyalaya, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137899

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DOI: 10.9734/afsj/2025/v24i6799

Reviewers:
(1) Prasanthi Cheekurumelli, St. Ann's Degree College for Women, India.
(2) Kukuh Setiawan, University of Lampung, Indonesia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/137013

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DOI: 10.9734/afsj/2025/v24i7800

Reviewers:
(1) Pragati Babarao Patil, Nadu Agricultural University, India.
(2) Warji, Universitas Lampung, Indonesia.
(3) Samuel Danley, Modibbo Adama University, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/138173

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DOI: 10.9734/afsj/2025/v24i7801

Reviewers:
(1) Dr. Emad Saleh Hamed, Desert Research Center, Egypt.
(2) Ghaliaoui Nora, Scientific and Technical Research Center in Physico-Chemical Analysis, Algeria.
(3) Adel A. M. Saeed, University of Aden, Yemen.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/138472

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DOI: 10.9734/afsj/2025/v24i7802

Reviewers:
(1) Arlene O. Abalos, Philippines.
(2) Winnie Achieng Odhiambo, The Mawego National Polytechnic, Kenya.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/138790

Curcumin Emulsion Development and Fortification in Crackers: Impact on Sensory and Antioxidant Activity Profile
DOI: 10.9734/afsj/2025/v24i7803

Reviewers:
(1) P. Sreedevi, Acharya N.G. Ranga Agricultural University, India.
(2) Rasha Kamal Mohamed, National Research Centre, Egypt.
(3) Sakshi Pathak, Maharshi Dayanand Saraswati University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/139105

Hidden Hunger in Sahelian Cities: Nutrient Adequacy and Food Security in Urban Mali
DOI: 10.9734/afsj/2025/v24i7804

Reviewers:
(1) Swagata Ghoshal, India.
(2) Godhard Muiruri Kariuki, Kenya.
(3) Elizer m. Rebucas, Philippines.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/140147

A Comparative Study on the Morphological & Biochemical Characteristics of Three Types of Broccoli (Brassica oleraceae) Produced in Chittagong Region Bangladesh
DOI: 10.9734/afsj/2025/v24i7805

Reviewers:
(1) Amilcar Isidro Servín Niz, Universidad Nacional de Concepción, Paraguay.
(2) Ranjita Bezbaruah, Assam Agricultural University, Horticultural Research Station, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/140235

Development and Nutritional Evaluation of Novel Plant-Based Meat Analogues from Legume Blends Infused with Zobo (Hibiscus sabdariffa) Calyces
DOI: 10.9734/afsj/2025/v24i7806

Reviewers:
(1) Thomas Odey Magu, United State.
(2) Tinuoye Eyitayo Julianah, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/139691

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DOI: 10.9734/afsj/2025/v24i7807

Reviewers:
(1) Raju Dubaji Rathod, India.
(2) Teja. G, Andhra University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/139867

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Microbiological and Physicochemical Assessment of a Retort-Processed Thai Ready-to-Eat Dessert: Cha Bang Ang
DOI: 10.9734/afsj/2025/v24i8808

Reviewers:
(1) Udensi Great Chukwuma, University of Kansas, USA.
(2) Nnenna J.P Omorodion, University of Port Harcourt Rivers State, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/141310

Optimization of Formulation for Production of Nutrient Enhanced Noodles Containing Sorghum, Cowpea and Wheat
DOI: 10.9734/afsj/2025/v24i8809

Reviewers:
(1) Adeyanju Bridget Ebunoluwa, Adeyemi Federal University of Education, Nigeria.
(2) Habibu Muhammad Gusau, Abdu Gusau Polytechnic Talata-Mafara, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/143811

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DOI: 10.9734/afsj/2025/v24i8810

Reviewers:
(1) Reshman Yasmin, Gaya College, India.
(2) Pragya Kulkarni, Govt. V.Y.T. PG Autonomous College, India.
(3) Ibrahim Mahmoud Ahmed Ibrahim, Food Technology Research Institute, Agricultural Research Center, Egypt.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/144080

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DOI: 10.9734/afsj/2025/v24i8811

Reviewers:
(1) Sudana Fatahillah Pasaribu, Institut Kesehatan Helvetia, Indonesia.
(2) Masoud Veissi, Ahvaz Jundishapur University of Medical Sciences, Iran.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/144236

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DOI: 10.9734/afsj/2025/v24i8812

Reviewers:
(1) S. Vigneshwari, BVM Global SR SEC School, India.
(2) Rekha Rani, Agriculture University Jodhpur, India.
(3) Isreal A. Onifade, University at Albany, USA.
(4) Michael Olisa Nwankwo, Joseph Sarwuan Tarka University, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/145117

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Docosapentaenoic Acid: A Review of Roles in Nutrition and Health
DOI: 10.9734/afsj/2025/v24i9813

Reviewers:
(1) C. G. Devadason, Eastern University, Sri Lanka.
(2) G. Teja, Andhra University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/144506

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DOI: 10.9734/afsj/2025/v24i9814

Reviewers:
(1) Salaudeen Hammed Olaniyi, Joseph Sarwuan Tarka University, Nigeria.
(2) Ahmed Qasim Abdulhussein, Semmelweis University, Iraq.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/145283

Proximate and Mineral Composition in Commonly Consumed Diets in North Central Zone of Nigeria
DOI: 10.9734/afsj/2025/v24i9815

Reviewers:
(1) Ratih Pangestuti, National Research and Innovation Agency, Indonesia.
(2) Okechukwu, Obed Chukwuemeka, Federal Polytechnic Ekowe, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146256

Comparative Phytochemical and Proximate Analysis of Cajanus cajan Leaves and Chromolaena odorata Leaves
DOI: 10.9734/afsj/2025/v24i9816

Reviewers:
(1) Tumuhimbise Mellon, Mbarara University of Science and Technology, Uganda.
(2) Muna Hasson Saoudi, college of science, AL-Muthanna University, Iraq.
(3) Yakubu Musa Yanah, Abdullahi Fodio University of Science and Technology Aliero, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146295

From Color to Cure: Bio-functional and Therapeutic Potential of Spirulina-Derived Natural Pigments
DOI: 10.9734/afsj/2025/v24i9817

Reviewers:
(1) Vinod Kumar Gurjar, Parul University, India.
(2) Manisha Kotadiya, K.B. Raval College of Pharmacy, India.
(3) S J Pradeeba, Hindusthan College of Engineering and Technology, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146442

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Nutritional Evaluation, Antioxidant Potential and Probiotic Stability in Millet-Soy-Based Snack Bars
DOI: 10.9734/afsj/2025/v24i10818

Reviewers:
(1) Pranay Namdeo Sadawarti, Kamla Nehru Mahavidyalaya, India.
(2) Vini Swarup, Warner College of Dairy Technology, Sam Higginbottom University of Agriculture, Technology and Sciences, India.
(3) Seymour Webster, College of Agriculture, Science and Education, Jamaica.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146605

A Diagnostic Study on Managing Packaging Weight Variability in Chilli Powder Manufacturing Using Statistical Process Control
DOI: 10.9734/afsj/2025/v24i10819

Reviewers:
(1) Turcu Simona Laura, Dinicu Golescu Technical College Bucharest, “Dunărea de Jos” University of Galați, Romania.
(2) Jwngsar Baro, Assam Agricultural University, India.
(3) Mustafa Adnan Idan, University of Misan, Iraq.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146573

Formulation and Quality Evaluation of Instant Botanical Premix Drink from Roselle, Kale and Beetroot
DOI: 10.9734/afsj/2025/v24i10820

Reviewers:
(1) Elizabeth Akua Baidoo, Kumasi Technical University, Ghana
(2) Yelmate Archana Ashok, Dayanand Education Society's, Dayanand College of Pharmacy, India.
(3) Divyashree M, College of Food Processing Technology and Bio Energy, Anand Agricultural University, India
Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146296

Impact of Infusion Time on the Physical Characteristics, Antioxidant Properties, and in-vitro Antidiabetic Activity of Roselle Tisane Herbal Drink Blends
DOI: 10.9734/afsj/2025/v24i10821

Reviewers:
(1) Hisworo Ramdani, IPB University & Trilogi University, Indonesia.
(2) Pranay Namdeo Sadawarti, Kamla Nehru Mahavidyalaya, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146621

Impact of Selected Antibiotic Residues from Broiler Meat on Biochemical and Hematological Biomarkers of Wistar Rats
DOI: 10.9734/afsj/2025/v24i10822

Reviewers:
(1) Sunil Chaudhry, India.
(2) Jay Prakash Jha, Shri Balaji Institute of Medical Science, India.
(3) Mona Fateh Ahmed Shousha, Kafr El-Sheikh University, Egypt.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/147072

2025 - Volume 24 [Issue 11]

A Mini-review on Millet Milk: Extraction Techniques, Antinutrient Reduction and Product Development
DOI: 10.9734/afsj/2025/v24i11823

Reviewers:
(1) Nithya C, India.
(2) Anggara Dwita Burmana, Indonesia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/147277

The Development of Vegan Mushroom Balls and Their Impact on Human Health
DOI: 10.9734/afsj/2025/v24i11824

Reviewers:
(1) Worku Tegegne Molla, Wolkite University, Ethiopia.
(2) Jasmin Islam, Assam Down Town University, India.
(3) Stephen Williams Ngbo, Federal University Wukari Taraba State, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/145855

Evaluation of the Nutritional Quality of Different Infant Flours with Essential Micronutrients and Resilience to Infant Malnutrition
DOI: 10.9734/afsj/2025/v24i11825

Reviewers:
(1) Paranthaman Ramamoorthy, Vignan's Foundation For Science Technology And Research, India.
(2) Manal Abdel Hamid Mahmoud Hassan, Assiut University, Egypt.
(3) Nnenna Ezugwu, College of Health Sciences, Nnamdi Azikiwe University, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146832

Perceptions of Food Service Workers on the Use of Spices in Restaurants in Prishtina
DOI: 10.9734/afsj/2025/v24i11826

Reviewers:
(1) Kshitiz Sharma, Parul University, India.
(2) Amina Msonga, Mkwawa University College of Education, Tanzania.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/145459

Development and Characterization of a Beverage Concentrate from Garcinia atroviridis Fruit and Leaf
DOI: 10.9734/afsj/2025/v24i11827

Reviewers:
(1) Ifiok Ikpeme Udo, University of Uyo, Nigeria.
(2) Samuel A. Akande, Nigeria.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/147480

Physico-Chemical, Functional, and Sensory Properties of an Optimized Pro-Vitamin A Maize and Iron-Rich Bean Composite Flour
DOI: 10.9734/afsj/2025/v24i11828

Reviewers:
(1) Jorge Octavio Virues Delgadillo, Universidad Veracruzana, México.
(2) Jui Lodh, Sanjay Gandhi Institute of Dairy Technology, Bihar Animal Sciences University, India.
(3) Rabab Jawad Hassen AL-Hasseny, AL-Qasim Green University, Iraq.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146808

2025 - Volume 24 [Issue 12]

Optimization of High-pressure Processing Parameters for Microbial Load Reduction in Young Coconut Water Using Response Surface Methodology
DOI: 10.9734/afsj/2025/v24i12829

Reviewers:
(1) Shivam Vasantrao Bhor, Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli, Ratnagiri, India.
(2) Edeh John Chijioke, Michael Okpara University of Agriculture, Nigeria.
(3) Hassan Sabbaghi, University of Torbat-e Jam, Iran.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/147622

Sensory Acceptability of Nutrient-enhanced Porridge from Orange-fleshed Sweet Potatoes with Grain Amaranth, Biofortified Beans and Maize Flour
DOI: 10.9734/afsj/2025/v24i12830

Reviewers:
(1) Richie G. Bayuran, Saint Gabriel College, Philippines.
(2) Ir. Bambang Kunarto, Semarang University, Indonesia.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/147899

Effects of Different Calcium Compounds on Bone Health
DOI: 10.9734/afsj/2025/v24i12831

Reviewers:
(1) Ratih Wirapuspita Wisnuwardani, Mulawarman University, Indonesia.
(2) Samundeeswari Arunachalam, Vinayaka Mission’s Research Foundation, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/146149

The Effect of Pleurotus tuberregium (An Oyster Mushroom) Sclerotia on the Weight, Protein Content and Lipid Profile of Broiler Chickens
DOI: 10.9734/afsj/2025/v24i12832

Reviewers:
(1) Babatunde Peter Femi, Nigeria.
(2) Omar Younis Altaey, University of Mosul, Iraq.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/147451

Valorization of Eggshell Waste into Calcium and Collagen-Based Nutritional Supplements
DOI: 10.9734/afsj/2025/v24i12833

Reviewers:
(1) Khalid Chillab Kridie Al-Salhie, University of Basrah, Iraq.
(2) Prerna Mehta, GD Rungta College of Science and Technology, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/148429

Microbial Community Structure and Volatile Flavor Composition of High-Temperature Daqu with Different Colors
DOI: 10.9734/afsj/2025/v24i12834

Reviewers:
(1) Rafaella Chandraseta Megananda, Gadjah Mada University, Indonesia.
(2) Vijay Aadhithya C, Sethu Institute of Technology, India.
(3) Kalpana Gupta, Raj Rishi Bharatrihari Matysa University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/148635

Carboxymethyl Cellulose Enhances the Quality of Sugar-Free Ginger-Milk Powder Produced by Foam-Mat Drying
DOI: 10.9734/afsj/2025/v24i12835

Reviewers:
(1) Christian Kofi Sarpong, Kwame Nkrumah University of Science and Technology, Ghana.
(2) Prabhakar Kumar, Lovely Professional University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/148957

Studies on the Microbial and Oxidative Stability of Composite Flour Noodles during Storage
DOI: 10.9734/afsj/2025/v24i12836

Reviewers:
(1) Anil Bukya, Symbiosis Skills and Professional University, India.
(2) Ayoade, Rukayat Biodun, Ave Maria University, Nigeria.
(3) Anindita Deb Pal, J.D. Birla Institute, Kolkata, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/149254

Spatial Gastronomy: Ecosystem of Geography, Climate, and Dietary Diversity in India
DOI: 10.9734/afsj/2025/v24i12837

Reviewers:
(1) Makhabbah Jamilatun, Health Polytechnic of Health Ministry Surakarta, Indonesia.
(2) Muhammad Ahmad Afzal, Government College University Faisalabad, Pakistan.
(3) Muhammad Tanveer, Superior College University Campus, Pakistan.
(4) Huma Parveen, IFTM University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/148695

Production of Wine from the Fermentation of Cherry by Saccharomyces cerevisiae
DOI: 10.9734/afsj/2025/v24i12838

Reviewers:
(1) Tri Indrarini Wirjantoro, Chiang Mai University, Thailand.
(2) R. Mangalanayaki, Sengamala Thayaar Educational Trust Women's College, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/136963

Sustainable Blue Food Innovation: Optimization of Gluten-Free Bakery Products Enriched with Red Seaweed (Gracilaria Spp)
DOI: 10.9734/afsj/2025/v24i12839

Reviewers:
(1) Tagesse Tadesse Masebo, Wachemo University, Ethiopia.
(2) Irfan Khan, Integral University, India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/149342

Development of Plant-based Burger Patty: Nutritional and Sensory Evaluation of a Novel Oats, Black Gram and Quinoa Formulation
DOI: 10.9734/afsj/2025/v24i12840

Reviewers:
(1) Birhanu Zeleke Tilinti, Arba Minch University, Ethiopia.
(2) Renu Agarwal, Shrimathi Devkunvar Nanalal Bhatt Vaishnav College for Women (Autonomous), India.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/139671

The Microbiology of West Africa Fermented Dairy Products: A Review
DOI: 10.9734/afsj/2025/v24i12841

Reviewers:
(1) Natalija Atanasova-Pancevska, UKIM, North Macedonia.
(2) Ruth Fosu, CSIR- Food Research Institute, Ghana.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/149616

Effect of Pasteurization on the Keeping Quality of Frozen Pitaya (Hylocereus Polyrhizus) Pulp
DOI: 10.9734/afsj/2025/v24i12842

Reviewers:
(1) Adeyanju Bridget Ebunoluwa, Adeyemi Federal University of Education Ondo, Nigeria.
(2) Nariman Abdelhady Helmy, Animal Health Research Institute, Egypt.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/150096

Comparative Study of the Food Safety of Minced Fish Produced and Sold in the Dakar Market (Senegal): Case of Pikine Central Fish Market, Kermel Market and Soumbedioune Market
DOI: 10.9734/afsj/2025/v24i12843

Reviewers:
(1) Amarjeer Kumar, Veer Kunwar Singh University, India.
(2) Aiman Fatima, Jiangxi Agricultural University, China.

Complete Peer Review History: https://pr.sdiarticle5.com/review-history/149518