

REVIEWER'S REPORT

Manuscript No.: IJAR- 59481

Title: From process variability to product stability: effects of traditional processing practices on physicochemical quality of *kluiklui*, peanut oil and roasted peanuts in Benin.

Recommendation:

Accept as it is

Accept after minor revision...

Accept after major revision

Do not accept (*Reasons below*)

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

Reviewer's ID: Dr.Sumathi

Detailed Reviewer's Report

1. Artisanal processing refers to small-scale, traditional methods of creating, refining, or extracting goods using manual skill, simple tools, and low capital investment rather than automated industrial mass production.
2. Artisanal processing refers to the methods used by skilled craftspeople or independent workers to make products by hand or with simple tools, rather than using automated, mass-production industrial factories.
3. Fried peanut sticks most commonly refer to Japanese Karintou (sugar-glazed fried dough sticks coated in crushed peanuts) or regional bakery favorites like fried peanut stick donuts
4. A mass balance (or material balance) is an application of the law of conservation of mass used to analyze physical, chemical, or industrial systems by tracking all matter entering, leaving, accumulating, or reacting within them.
5. Process variability directly threatens product stability, as uncontrollable fluctuations in manufacturing environments, human

REVIEWER'S REPORT

operators, and materials compromise the consistency and quality of the final output. In industrial production, moving from a state of high variability to predictable product stability requires transitioning through structured control phases.

6. Traditional processing practices—such as germination, steaming, roasting, soaking, dehulling, boiling, and fermentation—profoundly alter the physical, chemical, and functional quality of plant-based foods, grains, and agricultural products.
7. Traditional processing practices alter food matrices profoundly, directly dictating the final product's physical structure, chemical makeup, and nutritional accessibility. These methods—including thermal techniques (roasting, steaming, boiling), biological alterations (germination, fermentation), and mechanical processing (soaking, dehulling)—induce shifts across core parameters like structural integrity, starch/protein profiles, and toxicological safety.
8. Key words are good.
9. Flow chart with significant points are good.
10. Result part for tables can be made graphs.
11. Summary points only can be included.
12. After those small changes good to publish in your journal.