

Review of: "Evaluation of Antioxidant Activity and α -Amylase Inhibitory Potential of Melilotus indicus Ethanolic Extract: An In Vitro and In Silico Study"

Wided Fatmi¹

1 Biological sciences, Université Mohamed El Bachir El Ibrahimi de Bordj Bou Arréridj, Bordj Bou Arreridj, Algeria

Potential competing interests: No potential competing interests to declare.

After carefully reviewing the article "Evaluation of Antioxidant Activity and α-Amylase Inhibitory Potential of *Melilotus indicus* Ethanolic Extract: An In Vitro and In Silico Study by Sabaa Al.Fadal and Rafeef Abdul-jabar, here are some remarks I can provide:

- 1. The methodology for sample collection and the extraction process is well described.
- 2. The presented results are clear, especially regarding the flavonoid content and antioxidant activity of the extract. However, a more in-depth analysis and comparisons with similar studies could strengthen the validity of the conclusions.
- 3. The discussion could be expanded to further explore the implications of the obtained results. For instance, how these findings could be applied in the development of new drugs or dietary supplements.
- 4. The binding scores for phenolic compounds with alpha-amylase are intriguing. A more detailed explanation of the significance of these scores and their correlation with enzyme inhibition would be beneficial.
- 5. The conclusions are well summarized but could be reinforced by emphasizing more the potential impact of the ethanolic extract of Melilotus indicus in the field of health.

The article effectively contributes to the body of knowledge regarding *Melilotus indicus*, highlighting its antioxidant and potential anti-diabetic properties. With minor revisions, particularly in elaborating on the discussion, it could be a valuable resource for researchers in pharmacognosy and herbal medicine.

Qeios ID: S4VG7E · https://doi.org/10.32388/S4VG7E