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

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Potential competing interests: No potential competing interests to declare.

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

Article Type: Research Article.

In this research, Fadal and Abdul Jabar et al. have investigated the flavonoids along with the antioxidant properties found in the ethanolic extract of Melilotus indicus. Additionally, the docking analysis indicated the binding scores associated with chlorogenic acid and kaempferol. The manuscript showcases exceptional skill and reflects the authors' commitment to its development. However, there are numerous issues and concerns that need to be addressed to improve the caliber of this research article.

Comments:

1. The scientific name of Melilotus indicus must consistently be italicized or underlined.
2. This research utilized ethanol as the solvent and employed a reflux method for the extraction of flavonoids from Melilotus indicus. Could you please explain the rationale behind choosing ethanol and the reflux method for this study?
3. The extraction yield was noted as 11g from 15g of plant material. I suspect that achieving a yield of 70% per 15 g of extract is unlikely. Could you please recalculate and confirm this?
4. The docking analysis presents the binding scores for chlorogenic acid and kaempferol. Have you conducted any research regarding the medicinal significance of the binding scores between chlorogenic acid and kaempferol?
5. Numerous studies have already been conducted on *M. indicus*. What prompted you to select this specific plant for your research?