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Journal Name:	British Microbiology Research Journal
Manuscript Number:	2014_BMRJ_15761
Title of the Manuscript:	Sourcing Starter Cultures for Parkia biglobosa Fermentation III: Preparation of Starter Cultures for Industrial Scale Fermentation
Type of the Article	Research paper

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound.

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PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Compulsory REVISION comments	row 27 - fermentation at ratio ranging of 1g starter pro 33kg to 1g starter pro 1000kg of African locust row 36 - countries to produce a soup condiment, known as 'iru', 'dawadawa', 'kinda', 'netetou', 'ogiri', 'afintin' or 'soumbala', depending on the ethnic groups [1, 2, 3]. row 42 'iru' is also used as a local remedy in the treatment of eye infections [4]. Twenty five (25) isolates of <i>Bacillus</i> species were obtained from ten commercial samples of 'iru' bought from row 48 - the basis of sensory evaluation. None of the 5 choice strains being chosen (BC4333, 8B, 2B, 7A & 5A), was haemolytic on blood agar; and all have potentials of being developed as starter cultures for use in industrial production of 'iru'. Of particular interest was the strain BC4333, which produced very soft-textured type, locally called 'iru-pete' and had low level of ammonia, which are some of the desirable qualities in 'iru' [5]. row 58 - produce soft-type ('iru-pete') and hard-type ('iru-woro') of 'iru', respectively, were selected for further studies. The objective of this work is to develop starter cultures from the two strains of <i>B. subtilis</i> group, for application in industrial scale production of 'iru'. row 65 - can produce soft-type ('iru-pete') and hard-type ('iru-woro'), respectively row 69 - Starter cultures were dried (Oven-Drier: Memmert loading Model 100-800) at 60 °C for 24 h row 75 - to produce 'iru'. Four powdered row 78 - 0.5% (w/w) and 10⁴ cfu/g. Fermentation was done	Row 27: I do not agree with the proposed amendment, because its grammatical construction does not convey the information, succinctly. Row 36: The local names have been put in quotation marks ('). They should not be italicized, because they are not regular scientific names. Grammatically, the word 'group' should be used and not 'groups'. There are many ethnic groups where the product is consumed; however, it is known by a name in a particular ethnic group. Row 48: I agree with the changes recommended on the sentence: 'None of the 5 strains....' However, the local names which are already in quotes ('), should not be italicized (as explained above). This applies to other yellow-marked words, in 'rows 48, 58, 65 and 75', as indicated by the Reviewer. Row 69: I agree with the correction, as elucidated by the Reviewer. Row 78: The correction will be effected in the Manuscript thus: and 10⁴ cfug⁻¹

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	at 35 °C, and samples were taken at 24 h, 36 h and 48 h for analyses. Products were analyzed for: row 96 - Ten-fold serial dilutions were made in sterile 0.1 % peptone water. Spread-plate technique was adopted, using nutrient agar (NA). Plates were incubated at 35 °C for 24 hours. Colonies row 102 - One gram of sample was weighed into 9 ml of sterile 0.1 % peptone water, mixed by vortex and heated in water bath at 80 °C for 30 min. The 10⁻¹ dilution tube was diluted serially in sterile 10-fold dilution tubes to 10⁻⁷. One ml of the 10⁻⁷ dilution was plated (NA, pour-plate) in duplicates; and plates were incubated at 35 °C for 24 h. row 113 - The moisture content of samples was determined by weighing two grams (2 g) into the flat aluminium plate (10 cm diameters). The plate and content was placed in the Moisture Balance (Sartorius MA 30 S), till dryness was achieved. T row 122 - The moisture content of the substrates ranged between 65.16 % and 69.44 %; while the pH row 144 - the fresh starter cultures ranged between 3.25 × 10⁷ and 3.5 × 10⁹ cfu/g (total plate count); and 6.7 × 10⁷ and 3.3 × 10⁹ cfu/g (spore count), respectively row 165 - (growth) on the surface of the cotyledons (24 h, 36 h and 48 h); and texture (24 h only). Figure 3: Growth (bacterial film) rating of starter culture fermented 'iru' samples. Figure 4: Texture rating of starter-culture fermented 'iru' samples. Figure 5: Color rating of starter-culture fermented 'iru' samples. Figure 6: Odor rating of starter-culture fermented 'iru' samples. Figure 7: Overall acceptability of starter-culture	
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	fermented 'iru' samples. row 177 - at 60 °C for 24 hours and milled using sterile dry-mill blender. The starter cultures can be used as inocula for large scale fermentation at ratio ranging from 1 g starter: 33 kg to 1 g: 1000k g of	
<u>Minor</u> REVISION comments	The units should be edited uniformly: cfu/g → cfug⁻¹ The references are not edited uniformly.	The unit (cfu/g), used in the text, has been corrected to: cfug⁻¹. All the references have been edited uniformly.
<u>Optional/General</u> comments	The theme fits to the scope of journal. Some editorial changes are proposed as listed above. The manuscript does not contain dramatic errors.	