



SDI Review Form 1.6

Journal Name:	Archives of Current Research International
Manuscript Number:	Ms_ACRI_34762
Title of the Manuscript:	Physicochemical Characteristics of Roub; Traditional Fermented Dairy Product of the Sudan
Type of the Article	Original Research Article

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.

To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)



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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	Abstract In Abstract in methodology – 1) Number of Roub samples from each area has to be mentioned 2) Storage temperature of Roub has to be made clear In Abstract in result - 3) Storage days need to be mentioned clearly in Introduction 1) Clearly give all the benefits of fermented milk products including mineral absorption 2) Microflora of Roub in introduction has to be Mentioned. Materials & Methods 1) Elaborate the abbreviations Results 1) Increase in values of protein, fat in region wise sample of Roub needs explanation as it is due to change in milk used for preparation 2) Increase in fat, protein during storage of roub needs substantiation, needs correction. Conclusion How to make Roub safe for consumption has to be included as it is made from unheated milk	All comments in this part are taken in consideration and we think that good comments were made by the reviewer that we thank him very much for his effort



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	Table 2, 3 & 4 Values in Storage study tables for fat, protein and SNF requires checking and explanation in running matter of result.	
<u>Minor</u> REVISION comments	Introduction Add microflora of Roub	Microflora are added
<u>Optional/General</u> comments	1) Good research article as it is a regional (Sudan) fermented milk product not much heard. 2) Effort has been put by the scientists to present the article interestingly. 3) Make it more interesting by making the relevant corrections Respective corrections indicated as sticky note in PDF file of research article, corresponding author need to see and correct the required ones.	Thank you very much