



SDI Review Form 1.6

Journal Name:	Asian Journal of Advances in Agricultural Research
Manuscript Number:	Ms_AJAAR_34370
Title of the Manuscript:	Effect of Cholesterol Reduction on Goat Milk Yoghurt Components by Cyclodextrin from Different Carbon Sources and Bacillus Spp
Type of the Article	Original research papers

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		
Minor REVISION comments	KEY: Yellow = Add, Red = Delete, Green = Check 4 ABSTRACT (ARIAL, BOLD, 11 FONT, LEFT ALIGNED, CAPS) Place and Duration of Study: Department of Food Science and Technology, Michael Okpara University of Agriculture, Umudike, between May 2015 and October 2016. Methodology: A Total of 37 yoghurt samples were formulated from 6 samples of starch, 3 samples of CGTase source and two (2) levels of cyclodextrin. total cholesterol, Fat, Protein, reducing sugar and total soluble solid content of cyclodextrin treated goat milk yoghurt were determined, Conclusion: The results showed that all cyclodextrins were effective 49 Richardson <i>et. Al.</i>(1994). 65 1999; Kwak <i>et al.</i>, 2001). 86 <i>brevis</i> and <i>Streptococcusthermophilus</i> 180 Exactly 100, 200, 300, 400, and 500µg of glucose was collected and 3ml of distilled water added to each 201 carbon source on the cholesterol content of goat milk yoghurt as storage period progressed. The result 202 shows that At day 2, cholesterol was highest (4.08mg/g) in control while there where slight reduction 209 Hongbao Ma (2004) reported that <i>Bifidobacterium</i> and <i>Lactobacillus acidophilus</i> 231 other investigators (Grailleet <i>al.</i>, 1993, Lee <i>et al.</i>, 1999, kwaket <i>al.</i>, 2000 and kwak, 2001) Compare with reference list. 248 have also reported the protein reduction as a result of cholesterol removal by cyclodextrin. Suzuki (1975)	



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	Not listed. 249 suggested that the bitter taste due to protein hydrolyzate can be removed by 10% cyclodextrin 252 of cyclodextrin macromolecules has affinity to absorb the negative charges that covers 278 Storage time (days) Check all the Tables. The columns for sample indicate 03 and 05 as against 0.3 and 0.5 in the footnote. 292 Storage time (days) 303 Storage time (days) 389 Denis W. and. Minot, A. S (1919) 392 Dias, H. M. A. M. Berbic, F. Pedrochi, F. Baesso, M. L. And Matioli, G "Butter cholesterol removal using 393 different complexation methods with beta-cyclodextrin, and the contribution of photoacoustic 394 spectroscopy to the evaluation of the complex," Food Research International, 2010, 43: 4, 1104–1110. Not cited. 413 J. Graille, D. Pioch, Check for consistency in spacing between initials in the reference listing, for example, lines 418 and 469. Compare these lines to the others. 425 cyclodextrin. Journal of Agricultural and Food Chemistry, 2002, 50, 7293–7298.	
Optional/General comments		

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