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## **SDI FINAL EVALUATION FORM 1.1**

## PART 1:

Journal Name:	Annual Research & Review in Biology	
Manuscript Number:	Ms_ARRB_40707	
Title of the Manuscript:	The predominant lactic acid microorganisms and proximate composition of spontaneously fermented <i>gari</i> and <i>fufu</i> , cassava food products	
Type of the Article	Original Research Article	

PART 2:			
FINAL EVALUATOR'S comments on revised paper (if any)	Authors' response to final evaluator's comments		
I think the author need to include recent work on cassava from Nigeria (2018 to 2017). I have helped the author by including the necessary reference most especially at the introduction. The author should create a line to indicate recent work on cassava fermented product from Nigeria.	The suggested references have been incorporated at relevant locations on the updated/revised manuscript. These locations have been highlighted on the updated version of the manuscript as required in the journal guidelines.		
Ajifolokun OM *and Adeniran HA. Proximate and Mineral Composition of Co-Fermented Breadfruit and Cassava into Gari Analogue. J Nutr Food Sci 2018, Vol 8(1): 658. DOI: 10.4172/2155-9600.1000658			
Osagie V. E., Onimawo I. A., Alamu O. E. 2017.Residual β-carotene and Cyanide Levels in Gari Produced from Unfermented Yellow Cassava (Manihot esculenta Crantz) Using Local Processing Method. Journal of Scientific Research & Reports 16(2): 1-5; 2017; Article no.JSRR.36428 ISSN: 2320- 0227 Adetunji C.O., Akande S. A., Oladipo A. K., Salawu R. A., Onyegbula A. F.(2017). Determination of the microbiological quality and proximate composition of fermented cassava food products sold in Ilorin-west local government area, Nigeria. Ruhuna journal of science. 8: 76-89. DOI: <a href="http://doi.org/10.4038/rjs.xxxxxx">http://doi.org/10.4038/rjs.xxxxxx</a> .			
Salami O.S., Akomolafe O.M., and Olufemi-salami F.K, 2017, Fermentation: a means of treating and improving the nutrition content of cassava ( <i>Manihot esculenta</i> C.) peels and reducing its cyanide content, Genomics and Applied Biology, 8(3): 16-24 (doi: 10.5376/gab.2017.08.0003)			

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