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SDI Review Form 1.6

Journal Name:	Annual Research & Review in Biology
Manuscript Number:	Ms_ARRB_40707
Title of the Manuscript:	Analysis of the predominant lactic acid microorganisms and proximate composition of spontaneously fermented gari ar
Type of the Article	Original Research Article

General guideline for Peer Review process:

This journal's peer review policy states that <u>NO</u> manuscript should be rejected only on the basis of '<u>lack of Novelty'</u>, 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)

and fufu, cassava food products



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PART 1: Review Comments

	Reviewer's comment	Author's comment (if agree highlight that part in the mar his/her feedback here)
Compulsory REVISION comments		
	Abstract	
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	1. There is a need to recast the tittle and remove the word 'Analysis'	
	2. I will like to know the techniques the authors used in the identification of	
	predominant lactic acid organisms (Lactobacillus brevis and L plantarum) isolated	
	and (Neurospora crassa, Aspergillus fumigatus and Saccharomyces spp). I will	
	advised the author to provide the data on 16s rRNA and 18srRNA of these	
	isolates, otherwise, how did you come about these isolates using only cultural and	
	morphological characteristics only?	
	Introduction	
	3. There is a need to rewrite this section and write only relevant literature that can	
	support this current study with current literature. There are so many published work	
	in this contest. Please lay emphasis on the novelty as well as the problem	
	statement why this research work was carried out. Please provide at least five	
	current references in 2018 on cassava fermented products.	
	4. Please avoid repetition of what has been known in literature before.	
	Result and Discussion	
	5. Please provide 16SrRNA (Lactobacillus brevis L plantarum) and 18srRNA	
	(Neurospora crassa, Aspergillus fumigatus) of these isolates with their accession	
	numbers and Saccharomyces spp.	
	6. Where did you come across this statement "predominant starter organisms	
	isolated from the gari samples with incidence values ranging from $0.1 - 0.6 \times 10^{-1}$	
	8cfu/ml of samples''	

reed with reviewer, correct the manuscript and nanuscript. It is mandatory that authors should write

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 7. Please provide the data on the CFU/g counts where the pure culture of the identified isolates in a tabular form for all the fermented products 8. 'Please clarify how you come about this statement with quantitative data. 'However, the amount of occurring lactic acid bacteriaidentified as <i>Lactobacillus brevis</i> and <i>L plantarum</i> increased as the fermentation progressed. These bacterial organisms appeared to finish off the fermentation earlier initiated by the fungal isolates. Conversely, the lactic acid bacterium <i>Lactobacillus brevis</i> was more predominant in the fermentation of fufu, followed by the fungus, <i>Aspergillus fumigatus</i>, although just like in the case of <i>gari</i> fermentation as the number of fungi gradually reduced''.
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Discussion
9. The discussion section was poorly written. There is a need to rewrite with and
discuss key/ relevant result with recent references
10. There is a need to include a conclusion with relevant key finding from this study.
Minor REVISION comments
Optional/General comments

Reviewer Details:

Name:	Adetunji Charles Oluwaseun
Department, University & Country	Landmark University, Nigeria