



**SDI FINAL EVALUATION FORM 1.1**

**PART 1:**

Journal Name:	<a href="#">Annual Research &amp; Review in Biology</a>
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
<p>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 manuscript should be accepted after incorporating the minor corrections without sending for revision again. The Editor could verify the correction effected by the author.</p> <p><a href="#">Ajifolokun OM</a> * and <a href="#">Adeniran HA</a>. 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</p> <p>Osagie V. E., Onimawo I. A., Alamu O. E. 2017.Residual <math>\beta</math>-carotene and Cyanide Levels in Gari Produced from Unfermented Yellow Cassava (<i>Manihot esculenta</i> Crantz) Using Local Processing Method. Journal of Scientific Research &amp; Reports 16(2): 1-5; 2017; Article no.JSRR.36428 ISSN: 2320- 0227</p> <p>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>.</p> <p>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: <a href="https://doi.org/10.5376/gab.2017.08.0003">10.5376/gab.2017.08.0003</a>)</p>	

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