



SDI Review Form 1.6

Journal Name:	<u>British Journal of Applied Science & Technology</u>
Manuscript Number:	Ms_BJAST_23683
Title of the Manuscript:	Probiotic Frozen Yoghurt Production Using Camel Milk (<i>Camelus dromedarius</i>) With Improved Functions By Guava (<i>Psidiumguajava</i> L.) Fortification
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>)



SDI Review Form 1.6

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	Multiple methodological errors, misleading descriptions, questionable conclusions and results originating in a preposterous non academic approach. Line 25: The keywords are misleading. Various species of Cattley Guava are native to tropical S. America, while the title has it marked specifically as common guava found everywhere else. Lines 30, 31: "(...) frozen yoghurt regulates lactose metabolism in the colon" – this is wrong. Lactose is metabolized with the help of lactase (enzyme released in small intestine: lactose + lactase = galactose + glucose), colon has nearly nothing to do with it. Lines 34, 35: "As there is no standard procedure in frozen yoghurt production, there are also no standard guidelines for starter culture use" – this sentence is wrong. FDA does not regulate this aspect indeed but it is regulated by some US states (see http://goo.gl/cYm5ry or http://goo.gl/9pSG9B for examples and details) Lines 40, 41. Scientific evidence to date has been insufficient to substantiate any claims. For instance, in 2012, in all cases proposed as health claims to the European Food Safety Authority, the scientific evidence remains insufficient to prove a cause-and-effect relationship between consumption of probiotic products	- The keywords were revised (Lines 30-31) "(...) frozen yoghurt regulates lactose metabolism in the colon" was removed in the article - Lines 34, 35: "As there is no standard procedure in frozen yoghurt production, there are also no standard guidelines for starter culture use" – this sentence was removed (Lines 40, 41) this sentence was revised (Lines 61, 62) this sentence was removed - Lines 79, 80. storage condition (-20) make no sense in terms of practical application R.H. Davidson, et al. (Probiotic Culture Survival and Implications in Fermented Frozen Yogurt Characteristics , Journal of Dairy Science Volume 83, Issue 4, April 2000, Pages 666–673) reported that fermented yoghurt frozen and stored for 11 wk at –20°C (Lines 97-98) ELNAZ MILANI and ARASH KOOCHKEI (The effects of date syrup and guar gum on



SDI Review Form 1.6

	and any health benefit. The claim made by the author here is disputable. Lines 61, 62. "Guava contains high levels of unsaturated fatty acids (especially linoleic acid and oleic acid) (87.06%)", this statement is false. Nutrient content significantly varies across guava cultivars. Lines 79, 80. According to WLFO commodity storage recommendations, suggested storage conditions for frozen yoghurt vary from -18C to -23C for yoghurt with 1M storage period and -29C for products with 3M storage period (http://goo.gl/s4v9vg). In this study, samples were stored for 120 days at -20C; such storage conditions make no sense in terms of practical application. Lines 97, 98. According to USDA/FSA standards, HTST/UHT pasteurization happens when milk is exposed to high temperatures for a short period of time. It is not very conventional (therefore not commercially feasible) to use home pasteurization process (20 min/85C) for a scientific study. Line 113. "Some physicochemical analyses were conducted on the prepared mixture." Questionable statement, it is not clear what analyses were "conducted" and what was the purpose. Line 144-145. "Protein was determined by the Kjeldahl method". This method is strongly not recommended due to the nature of the samples. The method measures non-protein nitrogen in addition to the nitrogen in proteins; see China melamine scandal or pet food incidents for more details. Dumas method is preferable. Thus, results are questionable.	physical, rheological and sensory properties of low fat frozen yoghurt dessert International Journal of Dairy Technology Volume 64, Issue 1, pages 121–129, February 2011) reported that The frozen yoghurt was prepared Skimmed milk powder was reconstituted in warm water to 11% total solids for yoghurt production. It was then pasteurised (85°C, 15 min) • (Line 144-145) Kjeldahl method is recommended AOAC (Association of Official Analytical Chemists), <u>ISO/TC 34/SC 5 - Milk and milk products</u> • Line 2 revised • Lines 50, 51 was removed Lines 176-179 Im not agree your recommendation
--	--	--



SDI Review Form 1.6

<u>Minor</u> REVISION comments	Line 2. A proper scientific name for “camel” would be “Camelus dromedarius”, with an “o”. There should be a gap in the name “Psidium guajava L.”. Revision of all the words in Latin is strongly advised. Word “sensory” is misspelled (line 15). Lines 50, 51. “Its composition includes fat, protein, starch, glucose, minerals and mucilage”. This is a very general description matching nearly any plant material. Lines 176-179. Insufficient information about statistical methods, followed by rather simple comments to significance of factors, taken without additional details. Possible controversial conclusions.	
<u>Optional/General</u> comments		