



SDI Review Form 1.6

Journal Name:	<u>Biotechnology Journal International</u>
Manuscript Number:	Ms_BJI_35030
Title of the Manuscript:	Production of raw starch degrading amylase by <i>Bacillus subtilis</i> TLO3 and its application in bioethanol production using starch-rich flours
Type of the 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)
<u>Compulsory</u> REVISION comments	<p>Using amylase produced from <i>Bacillus subtilis</i> to treat raw starch to produce bio-ethanol is attractive. The process of saccharification for raw starch biomass pre-treatment in low temperature faces many problems, one is that rare high efficient amylase could be used. The study focused on using an amylase hyperproducer strain <i>Bacillus subtilis</i> TLO3 to improve saccharification efficiency for raw starch to ferment ethanol fermentation, the ideas are meaningful, however more valuable information should be provided.</p> <p>Major concerns are:</p> <ol style="list-style-type: none"> 1) The results of optimized amylase production from <i>Bacillus subtilis</i> TLO3 could not be convinced. The authors should provide the data related to the activity or the productivity of <i>Bacillus subtilis</i> TLO3 produced amylase. 2) As we know, the products from amylase reaction could be oligo-glucose, maltose, and glucose. In this study, the authors try to show the newly certified <i>Bacillus subtilis</i> TLO3 which could produce highly functional amylase. What kinds of reducing sugar are produced by the amylase should be clarified. 3) in abstract, they said " The fermentation process monitoring showed a continuous decrease in the total sugars, concurrently with an increase in ethanol production that reached(2%) for wheat flour and (2.4%) for corn flour after 24 h. ". I never saw these data in the MS. 4) I understand that the authors wanted to show the advantages of using the amylase, which produced by <i>Bacillus subtilis</i> TLO3. However, ethanol concentrations using the yeast S. 	



SDI Review Form 1.6

	<p>cereviseae and reducing sugar based media were too low and would not much attract the interests from the potential readers.</p> <p>Please clarify the ethical issue if any. Yes. It is high anticipated to see the properties of amylase from the newly isolated Bacillus subtilis TLO3.</p>	
<u>Minor</u> REVISION comments		
<u>Optional/General</u> comments		

Reviewer Details:

Name:	<i>Chia-Wen Hsieh</i>
Department, University & Country	<i>Department of Microbiology, Immunology and Biopharmarceuticals, National Chiayi University, Taiwan</i>